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THE NATIONAL

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DAILY MARKET SERVICE

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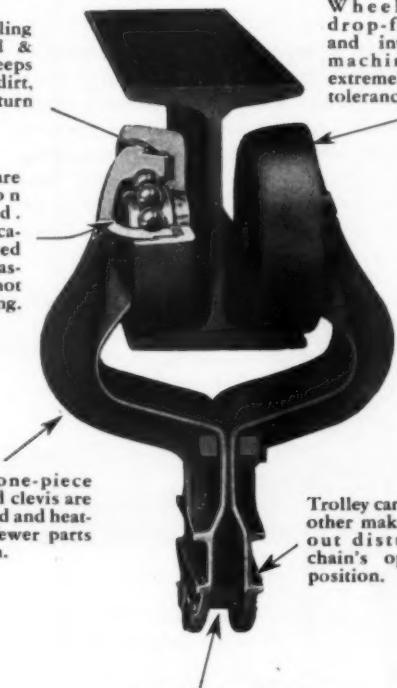
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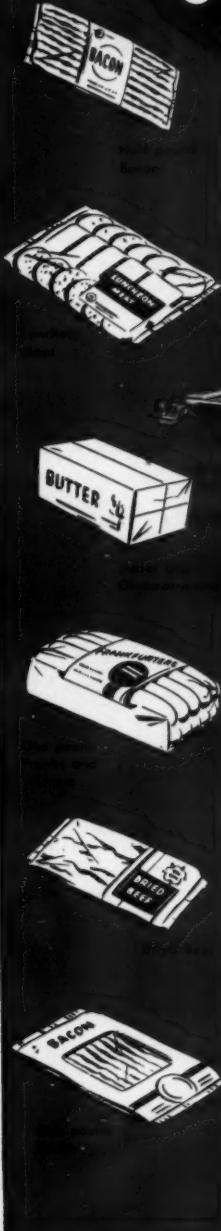
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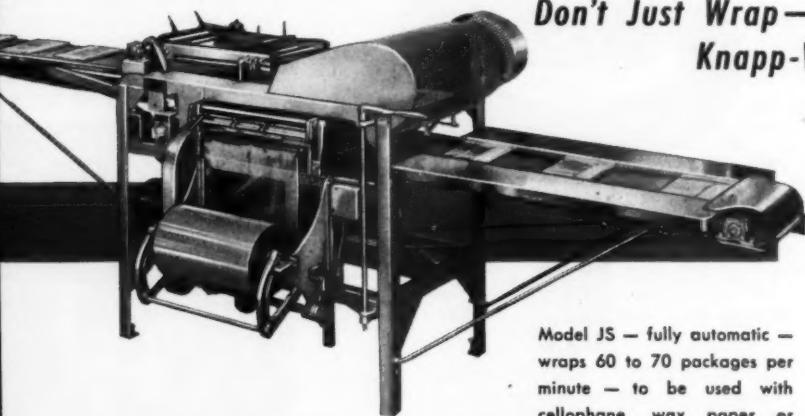
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### **Wage Board Approves 9c Increase**

The Wage Stabilization Board last weekend announced approval of a pay increase of 9c per hour for employees of Swift & Company, Armour and Company, Cudahy Packing Co. and Wilson & Co. The vote on the 9c increase, which broke through the government's pay ceiling that limits increases to 10 per cent above levels of January 15, 1950, was eight to four, with industry members dissenting. A threatened strike by members of the AFL and CIO packinghouse workers was averted by the board's decision. Originally scheduled for early May, it had been postponed until May 20.

The 9c increase for hourly-paid workers has been put into effect at the four plants, retroactive to February 9, the agreement date. Companies which do not have cases pending with the board must make application with it for increases on the basis of General Wage Regulation No. 10 or any other regulation which is applicable. WSB said that where there is any doubt of a tandem relationship (an agreement tying wage increases to those of the four companies whose cases have been decided) applications will go to a special committee of the board handling inter-plant inequities.

In most instances the union contracts have been extended until June 17 pending the settlement of the 2c remaining on bracket adjustments. The entire board agreed to send to a special committee the additional 2c an hour raise contained in the union-management agreement.

### **Brannan Asks Better System of Price Supports**

In a somewhat delayed annual report for 1950, Secretary of Agriculture Brannan made another appeal for a broadened program on farm price supports to protect farmers against a sudden collapse in demand for their products. Without stating specifically what method he advocated, he said that we need a better way of supporting farmer prices of meat animals, milk and dairy products, eggs and poultry and other perishable products. The present method of government purchase is wasteful and destructive, he said. In general, Brannan advocates a system under which the prices of perishable products would be allowed to find their natural level in the market. When they drop below a certain point the government would pay subsidies.

Brannan stated that farmers are not asking a guarantee of profits but that he felt they have a right to ask reasonable protection when they are called upon to act in the nation's interest without regard to their own. He reported that farmers are going ahead, however, with every effort to expand food supplies for the defense emergency.

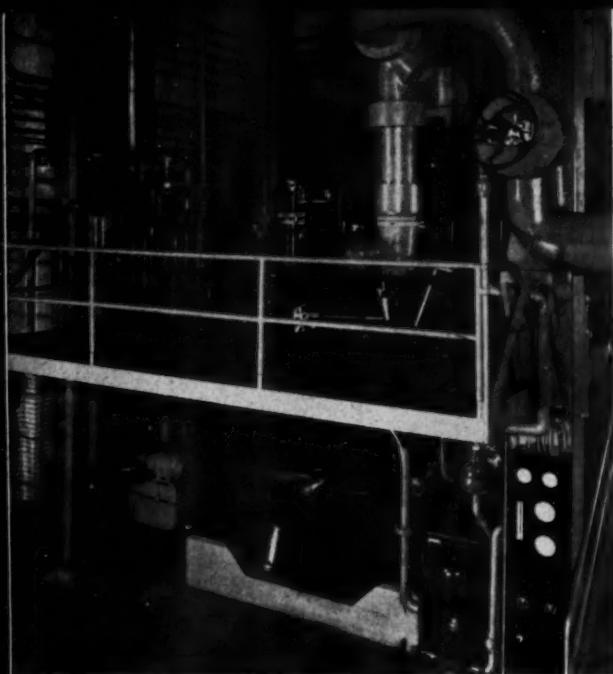
### **Firms Get More Materials for Upkeep**

The National Production Authority has amended its Regulation 4 to give businesses and institutions permission to use more extensively their authority to write defense ratings for materials needed for maintenance, repair and operation. Firms may issue defense ratings in any quarter for up to 120 per cent of their average quarterly expenditures for maintenance, repair and operating supplies in 1950. Those operating on a fiscal year basis before last March may select as their base period the average quarter of their last fiscal year, if they choose.

### **Veal, Pork and Sausage Regulations On the Way**

Reports from Washington indicate that sausage manufacturers who have been caught in a price squeeze may shortly get relief when OPS issues a supplement to the General Ceiling Price Regulation which would permit them to adjust prices upward if beef ingredients have advanced in price since the base period.

There are also rumors that dollars and cents ceilings on veal are not far off. Industry representatives have been meeting in Chicago this week with OPS officials to write the regulation. Although pork and sausage price regulations have been prepared, it is expected that they will not be issued until hog prices exceed the parity level.



# Use Total Heat Load to Gain New Power Economy

At left is view of 2250 kva. G.E. turbine-generator with distribution system in background. The insulated steam line leads from Hagen controls to generator.

LEVEN years ago Krey Packing Co., St. Louis, placed in operation the first segment of its heat balance system with the installation of an Elliott extraction-type turbine with split condenser to generate electricity. (See *THE NATIONAL PROVISIONER* of November 25, 1939.) However, plant expansion outstripped the capacity of the turbine-generator and the two 150-kw. direct current generators driven by Unaflow steam engines. Likewise, the needs for processing steam and hot water increased.

In the heat balance system as first operated, 125-lb. steam extracted from the turbine-generator was used for plant processing while the exhaust from the 6-lb. uncontrolled extraction was used for heating water for plant pro-

cessing. The continued growth of meat processing facilities has increased the need for electric power and process steam.

To obtain the additional electric power, a choice lay between installing transformers and purchasing additional power from the local power company or installing another turbine driven generator and generating all of the power used in the plant. Several surplus U. S. Government turbine-generator units were available at the time and a selection was made of one of the 2250 kva. units.

A study and discussion of the resulting plant heat balance shown in Figure 1 is desirable to show why the turbine purchased was a logical choice.

The 1000 kw. turbine-generator,

marked No. 1 on the heat balance diagram, had been in operation for 11 years. The local power company supplied the electric power needed in excess of the capacity of the unit.

This 1000 kw. extraction type turbine receives saturated steam at 325 psi. gage and delivers 125 psi. steam up to 28,000 lbs. per hour under controlled extraction, and up to 5,000 lbs. of steam per hour at 6 psi. uncontrolled extraction. The condensing pressure was normally equivalent to 28 in. Hg vacuum obtained by circulating water through a split condenser or two condensers in parallel.

The need for hot water in this government inspected plant is great, and the method used to heat water was to supply 6 psi. steam through open-type heaters.

With the new turbine-generator installed, a change in the method of heating water was possible by putting one half of the split condenser of the 1000 kw. turbine-generator to use as a pre-heater, heating raw water to approximately 140 degs. F. The additional heat required to raise boiler feed water and house hot water to the desired temperature is supplied by the regular open-type heaters mentioned above.

The cooling water for the condensing operation of the 1000 kw. turbine-generator had been supplied by a water recirculation system. In this system water was pumped through both sides of the split or double condenser where the latent heat released by steam condensation was absorbed by the water. The heat absorbed by the water was thereafter released to the atmosphere.

INSPECTING CONTROL panel are F. W. Marlow, mechanical superintendent; L. E. Joslin, assistant mechanical superintendent, and C. N. Renner, chief engineer.



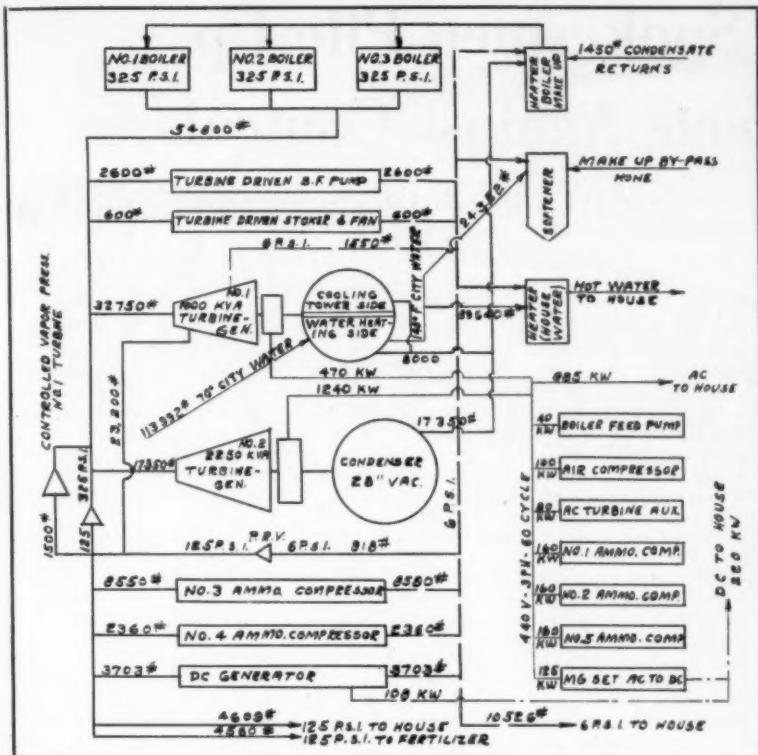


FIG. 1: STEAM DISTRIBUTION AND CONSUMPTION DIAGRAM

by means of a water cooling tower.

Within this cycle, the latent heat of steam condensed at 27 in. Hg vacuum, was lost to atmosphere. The latent heat of the steam condensed, previously lost through the condenser and the cooling tower, is now saved by converting this condenser to the equivalent of a shell and tube water heater. This heater effect was obtained by changes made in the piping whereby all of the water to be raised in temperature for hot water needs was piped through one-half of the split condenser.

The kw. load generated on a turbine under these condensing conditions would ordinarily depend upon the volume of steam condensed, which in turn would be dependent upon the temperature and volume of the condensing water flowing. However, this 1000 kw. turbine is an extraction turbine from which all of the 125-psi. steam used in the plant is extracted. Since the rate of steam extraction and likewise the hot water flow is equal to the variable needs of the plant processing departments, controls were required to govern the condensing vapor pressure at which this turbine would operate. Since the condensing water temperature (or hot water temperature) is a function of condensing vapor pressure with its corresponding temperature, the controls therefore fix the water temperature within specified limits.

For the flow conditions, the vapor pressure is controlled between the limits of 12 in. and 10 in. Hg absolute pressure with corresponding tempera-

tures of 169 degs. and 161 degs. F. The controls limit this vapor pressure from the turbine.

To control the vapor pressure at a given value, three variables are to be considered: the kw. load generated, the rate of steam extracted at 125 psi. and the flow of water through the condenser. The kw. load is selected by the engineer on watch and held constant by the turbine-governor.

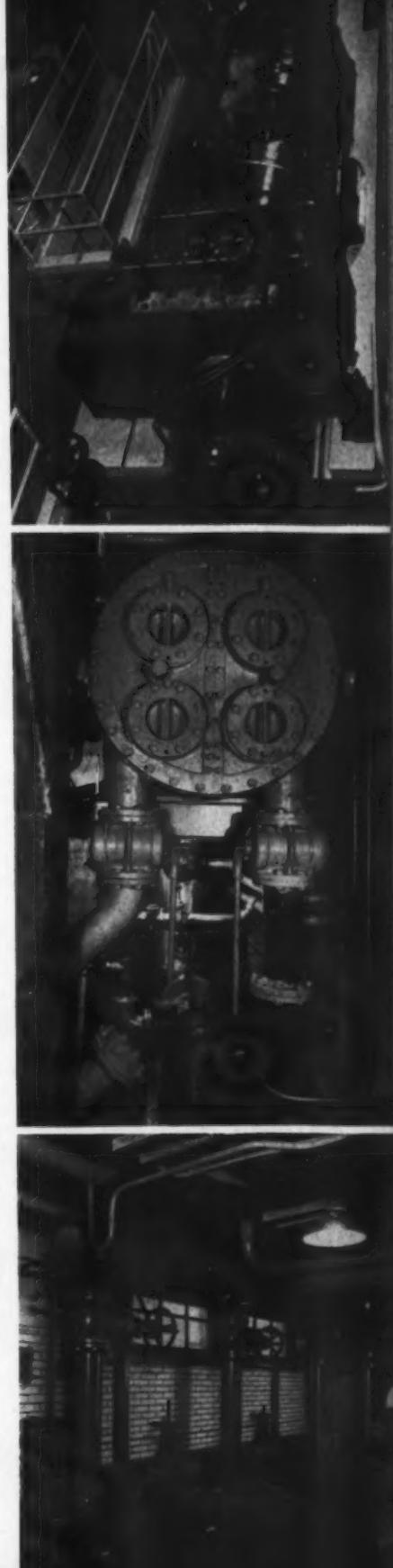
The water flow through the condenser is variable, being governed only by use of hot water in the plant.

The 125 psi. steam extracted from the turbine is always equal to the variable need of plant departments. The extraction valves control the pressure in the steam line.

Any increase in 125 psi. extraction from the turbine or any increase in water flow through the condenser results in less vapor pressure at the exhaust end of the turbine. With a decrease in vapor pressure a set of controls opens a reducing valve permitting 325 psi. steam to flow into the 125 psi. steam header. The flow through the reducing valve decreases the need for steam from the extraction valves. This results in an increase of steam to the exhaust end of the turbine and

(Continued on page 16)

PHOTOS IN PANEL at right include: Top, 1000 kw. Elliott turbine-generator; center, view showing water connections to Elliott split condenser, and bottom, battery of condenser water pumps for G.E. turbine-generator.



# Meat Industry Spokesmen Pile Up Mountain of Facts Against Controls

**CIO Backs Administration Stand as Congressional Hearings Continue**

**F**RIENDS and enemies of meat price controls continued this week to give three different Congressional committees their views on what should be done. The slow progress of the hearings to date indicates that it probably will be necessary for Congress to extend the Defense Production Act, which expires June 30, until new legislation can be written and passed.

While government representatives are pleading that beef price controls be given a fair chance to work and are even asking for stronger control powers, livestock and meat industry witnesses state flatly that the experience with OPA and every other piece of evidence available proves that controls cannot be made to work.

Agriculture Secretary Brannan asked the House agriculture committee to give beef price controls a "fair chance to work" before making any changes. He admitted that the program should be watched carefully with regard to whether or not it has a depressing effect on cattle production.

Arval L. Erikson, assistant director of the OPS food and restaurant division, told the same committee that consumers are chief beneficiaries from the rollback on beef prices. If beef prices had not been rolled back, OPS would have had to raise wholesale and retail meat ceilings in order to get meat packers and retailers out of a squeeze, he asserted.

Erikson declared that he believed the rollbacks to be economically sound and that they would not result in reduced cattle and beef production. Chairman Cooley asked Erikson if he would carefully study the testimony of ranchers and feeders and consider advising DiSalle against proceeding with the August and October rollbacks. Erikson replied that if the testimony stood the test of OPS analysis, he would advise against the announced rollbacks.

Price Stabilizer Michael V. DiSalle reluctantly agreed to give the committee figures showing that the packing industry was losing money until the beef ceiling order was issued. He appeared before the committee to explain why he rolled back livestock prices to relieve a squeeze on the packing industry when, according to Chairman Cooley, packers had not been complaining of the squeeze.

DiSalle explained that the rollback was designed to provide a profit margin of about 6 per cent for the packing

industry. He said the full amount of the rollback would not be profit to the packers since some of the gain from the rollback would go toward balancing off operating losses. He said that he did not know how much is involved, dollarwise, in the recent 10 per cent rollback nor did he have any idea of how much of the money involved would go to packers and how much to consumers but promised to obtain this information for the committee.

With respect to wage increases in the meat packing industry, DiSalle said that no applications for adjusted ceiling prices have been submitted as a result, but that when an application is received further study will be undertaken.

Besides the government witnesses, about the only voice raised for continuation of controls was the CIO union. It told the House banking committee that beef price ceilings are the "keystone" to the whole stabilization program. "To kill the controls would be to destroy any possibility of the government's attempt, which we support, to have effective overall economic stabilization," Stanley Ruttenberg, CIO research director, said.

## **Black Market Hits Low Incomes**

Meat industry representatives were armed with many operating records and statistics to show why controls will fail. They pointed out that one of the most convincing pieces of evidence to support their views that controls on meat will not work is to review the history of OPA.

Paul C. Smith, a Swift & Company vice president, who represented the American Meat Institute before the Senate banking and currency committee stated: "It should be perfectly obvious from past history that the methods used in times past did in fact lead to a complete breakdown of the controls system and it is a highly significant fact that the program now being developed is almost an exact duplication of that which was tried before, including most of the recognized errors that were made in the previous programs. That, too, is understandable. The same personnel at the working level that developed the previous program are now largely responsible for the development of the current one. We are not critical of their efforts and we do not mean to imply that they are incompetent or inefficient. They simply

do not know how to do it any better; neither do we.

"The purpose of price controls on meat is to assure the lower-income groups of this nation a supply of meat at reasonable prices. The record of OPA shows clearly that it is these low-income groups in our country who suffer most from the resultant black markets."

Ray S. Paul, vice president of Rath Packing Co. in charge of beef, veal and lamb operations, spoke for the American Meat Institute before the House banking and currency committee this week. He enumerated many reasons why meat packers are opposed to price controls. "In business a man must learn by experience," he said. "I keep thinking about what happened in our business under OPA. We lost most of it. Here are the figures of our monthly cattle kill during the last few months of OPA: January, 7,600; February, 7,700; March, 5,100; April, 4,300; May, 3,700, and June, 1,470."

He also cited the fact that workers in the beef business lost 25 per cent of their return on their labor because the company could not protect their jobs. Another reason is that normally a packer saves hides and other leather products; produces animal feeds, fertilizer, tallow and many raw materials for pharmaceuticals. Under OPA such things as insulin from pancreas glands and adrenalin from suprarenal glands dwindled to a low production figure because the black market didn't bother to produce them.

Paul said that he failed to see why the hope is held out that rationing will be unnecessary. "Why did we ration before? Because price, which under the free market does the rationing, was no longer operative."

To prove his point he quoted from Leon Bosch, former OPA official:

"What has been said about the need for comprehensive controls of the economy in general, and the meat and livestock segment of the economy in particular, applies only to wartime emergencies. There is an ominous warning to the fact that efforts to regulate any of the basic economic processes seem largely ineffective without more and more administered control of related activities and, hence, most of business enterprise itself. The lesson seems to be that a 'little' regulation is an academic notion. A 'little' regulation re-

*(Continued on page 32)*

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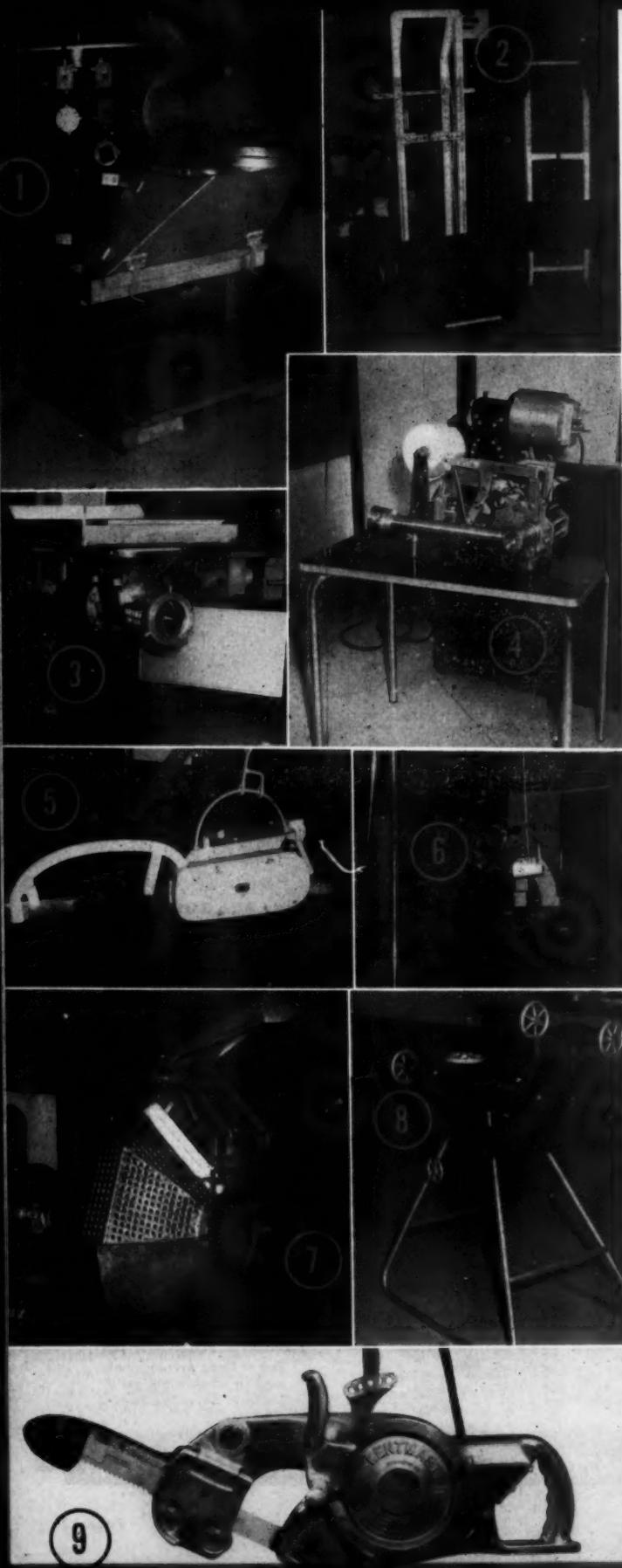
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3 FEATURING BATCH loading, the Buffalo multi-capacity grinder shown by the John E. Smith's Sons Co., Buffalo, N. Y., will grind up to 15,000 lbs. of meat per hour. The 40-hp. motor drives the feed screw at 315 rpm. through a helical gear system. The large stainless steel trough permits loading from both sides.

4 A SAUSAGE FORMER with a capacity of 450 lbs. of meat per hour has been developed by Dohm & Nelke, St. Louis. Called the No-Skin Sausage Former, the unit molds 6 skinless sausages on patty paper cut from an attached roll. The stainless steel former unit attaches directly to the stuffer nozzle.

5 A CARCASS SPLITTING saw, though light and well balanced, has been designed by the Koch Supplies, Kansas City, Mo., to withstand heavy, continuous use. The 220-volt motor is entirely enclosed but is easily accessible through a detachable side plate. Changing blades takes less than a minute.

6 WEIGHING ONLY 10½ lbs., this portable sewing machine will close 200 textile, paper or treated bags per hour. The machine requires no installation and may be plugged into any outlet. The Dave Fischbein Co. of Minneapolis makes the units with 1/12 hp. motors available in 110- or 220-volt capacities.

7 AVAILABLE IN 3 sizes, with capacities ranging from 6 to 22 tripe, this washer may be unloaded while in operation by swinging a chute into the opening of the unit. A 2-hp. motor rotates the galvanized washer through a 2-stage chain reduction drive. Displayed by Cincinnati Butchers' Supply Co.

8 MAINTAINING A constant level of ammonia in evaporators is made possible through the use of the ammonia float valve made by the Vilter Mig. Co., Milwaukee, Wis., for use with the company's multi-cylinder ammonia compressor. The valve is equipped with a by-pass and resists ammonia corrosion.

9 A LIGHT BRISKET splitting saw has been developed by the Kentmaster Mig. Co., Los Angeles, to cut through breast bones while the carcass is in a vertical position. Cast aluminum construction and balanced design of this electric saw ease handling. A special guard prevents cutting the paunch.

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# ustin New Packer Equipment

**D**ESPITE the critical shortage of materials that go into much of the new equipment manufactured for the meat industry, supply firms are coming out with new and modified models better designed to perform certain operational jobs. This fact was borne out on the exhibit floor at the National Independent Meat Packers Association convention held recently in Chicago. On these two pages are photos and comments about equipment that is primarily new, a welcome sign that progress still is being made under our present national economy.

**HANDLING** FROM 8 to 14 bellies per minute, the Anco 990 pickle injector has an adjustable weight pickup of from 0 to 20 per cent. Sixteen needles set at 1½ in. centers pierce the bellies at a rate of 50 to 70 times per minute. Excess pickle is collected and recirculated. Allbright-Nell Co. is the producer. **10**

**QUICK HEAT** transfer is available with the Hydro-Thermal Cold Coil made by the W. J. Harbers Co., Telford, Pa. Each coil section is threaded on the ends for easy installation by plant men. The fins are firmly attached to the coil by a wide collar. The double drip pans prevent sweating on product. **11**

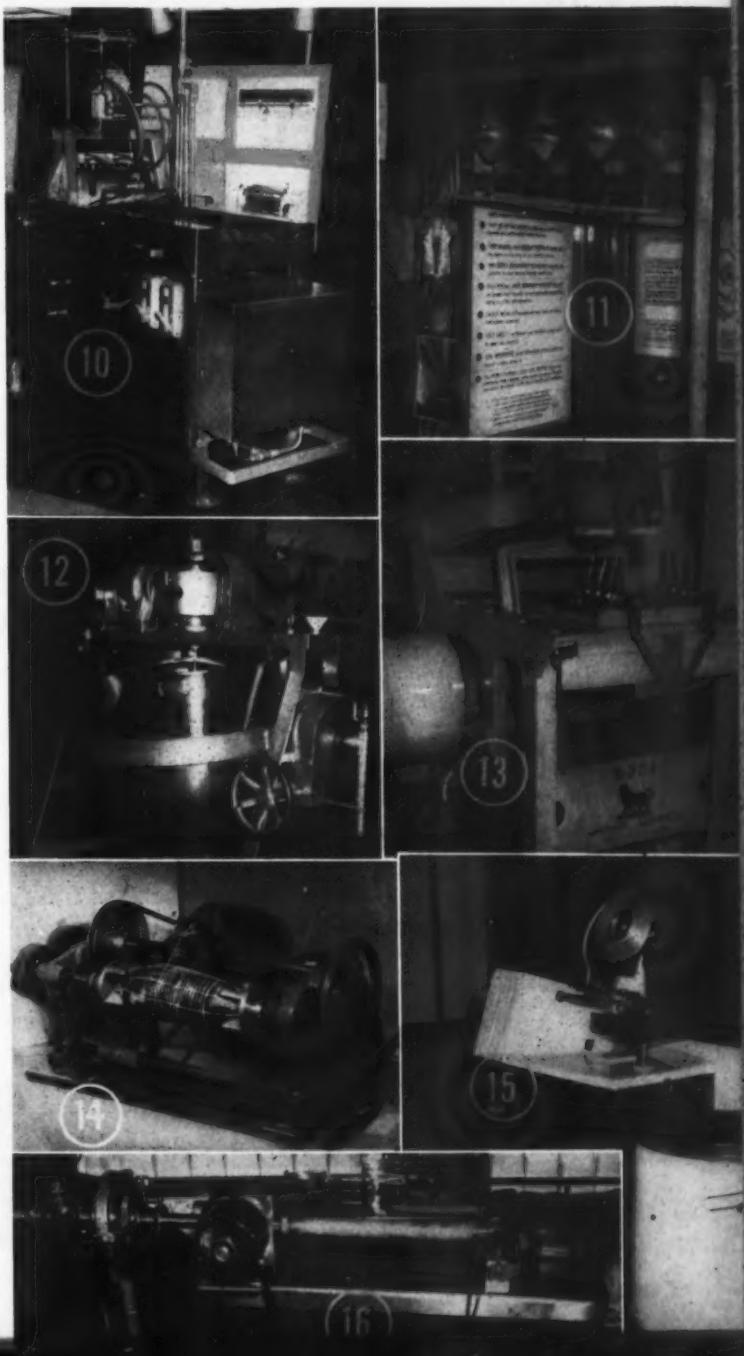
**THIS 150-GALLON** stainless steel trunnion kettle may be tilted for pouring and is self-locking in any position to prevent accidental tipping. The double-action agitator paddles are driven by a ½-hp. motor and nylon bearings prevent product contamination. E. G. James Co., Chicago, is the distributor. **12**

**PATENTED SAFETY** features on this beef head splitter, manufactured by the Cincinnati Butchers' Supply Co., prevent accidents to the operator in the splitting operation. The head is held by two grippers and the workers' hands do not come near the blades. The splitter base is of all cast iron construction. **13**

**CAPPICOLA, SALAMI** and other products with distinctive string or twine bindings may be tied with this sausage tying machine produced by the Standard Casing Co., Inc., New York. The device rotates the sausage, winding the string at regular intervals on the product. The unit is light and portable. **14**

**SKIN-TIGHT WRAPS** may be applied to irregularly shaped products with the Cry-O-Vac unit made by the Dewey & Almy Chemical Co., Cambridge, Mass. The device evacuates the air from the pack, twists, clips and trims the bag end. By immersing the product in hot water, the wrap shrinks to a tight fit. **15**

**A CHUB FILLER** which attaches directly to the stuffer will automatically stuff, twist, band-seal and cut chub-type sausage at a rate of sixty 8-oz. pieces per minute. The filler was designed by the Globe Co., Chicago. Weight of the sausage meat dispensed by the unit is adjustable from 6 to 16 oz. **16**



ONLY \$750.00  
COMPLETE  
WITH MOTOR  
F.O.B. Chicago

for this Improved KEEBLER  
SMOKE STICK and  
GAMBREL WASHER



Check these Features:

- Hinged top and front door to facilitate loading and unloading.
- Sanitary Construction.
- Simplified Drive.
- Hot dip galvanized, after fabrication.
- U.S. Syncogear-Powered Motor.
- Handles any size stick up to 52" long.

This washer is designed to wash smoke sticks and gambrels. The inside perforated cylinder which rotates, is 24" diameter and the length will handle any size stick up to 52". Simple, rugged construction—body welded throughout. Used extensively and proven throughout meat packing industry.

IF IT'S FOR THE  
PACKING HOUSE—  
WE MAKE IT

ENGINEERED  
ECONOMY  
Since 1910

KEEBLER ENGINEERING CO.

1910 West 59th Street • Chicago 36, Illinois

Heat Balance System

(Continued from page 9)

increases the vapor pressure. Similarly, any decrease of 125 psi. extraction from the turbine or decrease in water flow through the condenser sets up a reversal of the control cycle.

A safety control is included which operates only when, by neglect, the system is allowed to wander out of efficient balance. This safety control then opens a water valve which allows tower water to flow through the second half of the split condenser to prevent loss of vacuum on the turbine.

The engineer has manual control of the kw. hour output from the generator. An occasional change of kw. loading of the generator is required to obtain the maximum efficiency.

The difference between the kw. load generated on the No. 1 generator and the total kw. demand of the plant is generated on the No. 2 generator. The No. 2 generator is the surplus government unit. This unit had been used on a destroyer escort vessel and was originally designed for 4600 kw., 2700 volts, 3 phase, with speed variable up to 5600 rpm. Reconnection of the generator was required to permit generation at 480 volts. A constant speed governor was added to control speed of the turbine at 3600 rpm. for 60 cycle current and generate 2250 kva.

Summarizing, the high pressure steam generated in the plant's boilers first performs the electrical generating task for the basic part of its electrical load and then the heat energy within the same steam is utilized in water and space heating requirements.

The improvements were designed and installed by the Krey engineering department of which F. W. Marlow is mechanical superintendent, L. E. Joslin, assistant and C. N. Renner, chief engineer.

Equipment credits: Boilers, Erie City Iron Works; stokers, Laclede Stoker Co.; heaters, Elliott Co.; water softening, Cochrane Corp.; boiler feedwater pumps, Ingersoll-Rand; water pumps, Charles S. Lewis & Co.; No. 1 turbine-generator, Elliott Co.; No. 2 turbine-generator, General Electric; ammonia compressor, York Corp.; air compressors, Ingersoll-Rand; control equipment, Hagen Corp.

Freight Rate Proposals

A shipper's proposal (TCFB No. 5894) which would reduce rail freight rates from Austin, Minn.; Fremont, Nebr., and several other midwestern points to several west coast points, has again been considered by the freight Traffic Managers of the Transcontinental Freight Bureau. They have referred it to the Standing Rate Committee for further study.

TCFB No. 7852 has been filed by a shipper asking for through rates from Des Moines, Chicago, St. Louis, Kansas City, Omaha and St. Paul to Vancouver and New Westminster, British Columbia, Canada.

## OPS Announces June Slaughter Quotas

OPS has issued three announcements covering June livestock slaughter quotas, changes in slaughter quota periods and adjustments in quotas for companies supplying meat to the armed forces. June slaughter quotas are as follows:

Cattle quotas for civilian use were set at 80 per cent of slaughter for the same period last year and military use will take another 7 per cent; hog quotas were raised from 110 per cent for May to 115 per cent for June, and quotas for calves, sheep and lambs will remain at 80 per cent as in May.

OPS will continue to make some adjustments in areas where heavy marketings occur. If June marketings exceed the estimated marketings on which the quotas are based, quotas will be revised promptly to provide for the slaughter of all livestock coming to market. In regard to accounting periods, OPS announced that federally inspected slaughterers will be authorized to use their regular accounting periods as their slaughter quota periods, starting with periods beginning on or after April 29, and slaughterers whose accounting periods did not begin on April 29 will have an interim quota period for April 29 to the beginning of their following regular accounting period.

Federally inspected slaughterers who have contracts dated before June 3 to deliver meat for the armed forces through June 30 may, on application, receive quota adjustments to the extent that armed forces contracts during this period exceed such deliveries during the corresponding period of last year. Applications for adjustment must be filed with the OPS at Washington. A further announcement will be made with respect to contracts dated June 3 and thereafter.

Federally inspected slaughterers who are not direct suppliers of the armed forces but who supply other firms with meat for filling armed forces contracts may also make application for additional quotas. The contracts must meet the same tests as those of slaughterers supplying the armed forces directly.

## Postpone Date of CPR 22

Manufacturers subject to CPR 22 may postpone the filing of reports and pricing under the regulation until July 2, OPS has announced. However, manufacturers have the option of pricing under CPR 22 as soon after May 28 as they comply with the provisions of the order.

## OPS Amendment on Soaps

OPS Amendment 1 to CPR 10 permits manufacturers and distributors of household soaps and cleansers who were offering new products at reduced introductory prices during their base periods to readjust their ceilings to conform with those of the closest competitive brands.

# Raise Flavor Levels... Increase Sales Appeal

with

**Huron MSG**  
MONOSODIUM GLUTAMATE 99+%

An increasing number of meat processors and sausage manufacturers have already discovered the value of Huron MSG, for it raises flavor levels to new taste and sales appealing highs... and these improvements can be achieved at amazingly low cost by the simple addition of small amounts of Huron MSG.

### TRY HURON MSG IN YOUR MEAT PRODUCTS

#### For Example:

Try Huron MSG in sausage, wieners and loaves on the basis of from 1 to 4 ounces per 100 pounds of finished product.

Huron MSG is distributed to the Meat Packing Industry through:

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Chicago 12, Illinois

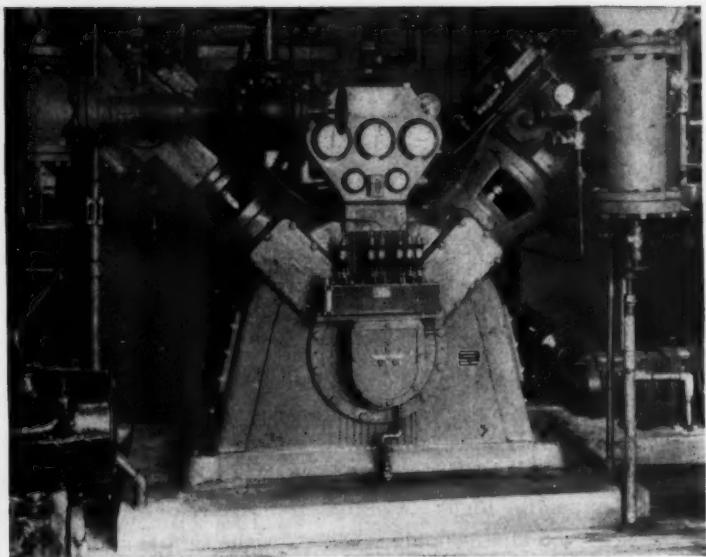
MILWAUKEE SPICE MILLS  
1820 So. First Street  
Milwaukee 4, Wisconsin

GRIFFITH LABORATORIES, INC.  
1415 W. 37th Street  
Chicago 9, Illinois  
Newark, N. J. and Los Angeles, Calif.

\* \* \*

Write today for samples and detailed information from Huron's Technical Service Division.





## Which do you want for your Compressor?



WORTHINGTON HAS THE TYPE  
THAT FITS YOUR SIZE BEST

Vertical, horizontal or "Y" Compressor?

The Worthington line—most complete in the industry—gives you the right type and size for your job . . . any job.

For example, on many medium-sized jobs, Worthington's Y ammonia compressor is the right fit—for the load and for economy, too.

Balanced Y-frame construction, water-jacketed cylinders, low-pressure light-weight pistons, large valve area, and famous Worthington Feather\* Valves—lightest, tightest, quietest ever made—help tell the story of lower costs.

Y's—available in nominal ca-

pacities from 150 to 450 tons—are shipped completely assembled, need far less building and foundation space than same-capacity horizontals. Maintenance is easy, because valves are unusually accessible, openings large, spare parts small and less expensive. Bulletin C-1100-B36.

### VERTICAL AND HORIZONTAL, TOO

The Worthington line also includes vertical ammonia compressors from 1 to 150 tons, horizontal compressors, single and multi-stage, driven by steam, Diesel and gas engines, and electric motors, with capacities to 1000 tons of refrigeration.

\*Reg. U. S. Pat. Off.



# WORTHINGTON



AIR CONDITIONING AND REFRIGERATION

### HORMEL SELECTS CENTRIFUGAL REFRIGERATION FOR LOW TEMPERATURES IN PACKING PLANT

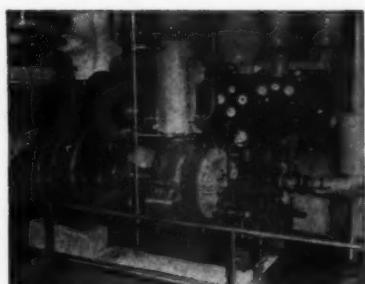
The new George A. Hormel packing plant at Fremont, Neb., uses Worthington centrifugal refrigeration for various low-temperature purposes.

Three standard centrifugal systems—compressor, condenser and cooler—are used. The cooler, however, condenses ammonia gas for circulation as liquid to air units, freezers and ice-making units.

Advantages of this arrangement include: large capacity in small space; ammonia cycle completely oil-free; no flash gas, as cycle is at evaporating temperatures throughout; no liquid slop-back; heat balance achieved through turbine drive. Hormel has found by experience that maintenance cost is extremely low.

A 400-ton Worthington unit, using Freon-11, condenses ammonia at 17F for fresh, cured and smoked meat coolers.

A 225-ton Worthington unit, using Freon-11, condenses ammonia at 5F for the PakIce machine.



231 hp turbine-driven centrifugal compressor used to produce 5F ammonia at Hormel plant. Contractor: Buildice Co. Inc., Chicago.

A 250-ton Worthington unit, using Freon-12, cools ammonia from minus 55F to minus 60F for the blast freezer and calcium brine coolers.

In each case, the compressor is driven by a Worthington Steam Turbine.

A.1.7A

### INVESTIGATE MORE WORTH WITH WORTHINGTON

Consult Classified Telephone Directory for nearest Worthington distributor. Worthington Pump and Machinery Corporation, Air Conditioning and Refrigeration Division, Harrison, N. J., specialists in air conditioning and refrigeration for more than 50 years.



# THE MEAT TRAIL

## PERSONALITIES and Events OF THE WEEK

►S. Edgar Danahy, chairman of the Danahy Packing Co., Buffalo, N. Y., was elected president of the company recently. He succeeds his brother, the late Raymond G. Danahy. All other officers were reelected. Edgar Danahy had served as president from 1942 until he was elected chairman early in 1947. He has been with the company nearly 44 years and has been associated with virtually all phases of the business. The position of board chairman was not filled.

►T. L. Lay, president and founder of the Lay Packing Co., Knoxville, Tenn., died recently at the age of 86. Death was attributed to a heart ailment. During the Christmas holidays he had been struck by an automobile and was confined to a hospital for several days. He later went to Florida, returning the first of April. Lay had gone to Knoxville as a young man and entered the retail meat business. In 1921 he founded the packinghouse. Survivors include a daughter and four sons, W. T. Lay, a vice president of the company; Ira V. Lay, treasurer; Louis M. Lay, a vice president, and Robert T. Lay, a vice president and sales manager.

►R. W. Eldred, formerly general manager of Armour and Company at Grand Forks, N. D., has been appointed general manager of the company's Peoria plant. He succeeds G. D. Lewis who has been transferred to the Chicago plant. Eldred has been with Armour since 1939, at Chicago, National Stock Yards, Indianapolis and Grand Forks.

►H. H. Biggar, department of information, National Live Stock and Meat Board, spoke at the Livestockmen's Conference at the University of Georgia recently on meat research and the present livestock and meat situation. One feature of the program was the presentation of a portrait of Dr. M. T. Jarnagin, to the University. Jarnagin has spent 44 years in the animal husbandry department of the University.

►The June monthly meeting of the Eastern Meat Packers Association will be held at the Hotel Statler, New York city, at 2 p.m. on June 15. At this meeting the chairman of each committee will report on the committee's work during the past year.

►Vince Bode, general sales manager, Carolina Packers, Inc., Smithfield, N. C., has announced the appointment of Curtis Hinson as superintendent in

charge of the sausage kitchen. The firm will soon begin manufacturing a full line of sausage items. Hinson was formerly with Lykes Bros., Tampa, Fla.

►Dr. Harry Shepherd, supervising veterinary meat inspector in charge of construction work for the state of California, Bureau of Meat Inspection, was a visitor in the Chicago offices of THE NATIONAL PROVISIONER recently. Dr. Shepherd attended an American Veteri-

nary Medical Association committee meeting in Chicago and spent two weeks visiting plants in Chicago, Fremont and Omaha, Nebr., and Portland, Ore., making a study of new meat packinghouse designs, layouts and materials.

►Canada Packers Limited, Toronto, recently entertained about 125 members of the House of Commons. The members had been invited by the Toronto



SEVENTEEN REPRESENTATIVES OF PACKING companies and firms in allied industries attended an American Meat Institute meeting in Columbia, S. C.: J. C. Dreher, jr., chairman, and V. M. Wells, Dreher Packing Co.; J. B. Anderson and H. C. Carlisle, jr., Marvin Packing Co.; A. C. Gannon and W. M. Cameron, Kingan & Co.; F. M. Roddey, sr., and F. M. Roddey, jr., Roddey Packing Co.; W. A. Blitch, Armour and Company; C. R. Bergeron and G. F. Casteen, Swift & Company; J. O. Hoffman, Southland Provision Co.; P. H. Barnett, Greenwood Packing Plant; Geo. McSweeney, Cincinnati Butchers' Supply Co.; Louis Baker, M. Baker & Son; H. J. Meddin, Meddin Bros.; J. H. Langford, Old Fort Provision Co., and G. M. Lewis, American Meat Institute.



THE DENVER REGIONAL MEETING of the American Meat Institute, April 10, was attended by the following: J. D. Pepper, chairman, and F. R. Pepper, Pepper Packing Co.; E. W. German, T. J. Tynan and W. K. Curtis, Armour and Company; Dave Averch, Capitol Packing Co.; P. G. Rohling, Cronkhite-Bosanko Sup. Co.; C. F. Albrecht, H. M. Connor and Paul Walkup, Cudahy Packing Co.; A. M. Heller, Denver Rendering Co.; Ted Weinstein, Denver Wholesale Meat Co.; J. A. Fryer, Fryer and Stillman; J. C. Weinrich, The Griffith Laboratories; Joe Hoffman, Joe Hoffman Packing Co.; W. D. Gahagen, B. W. Weidman and William Weidman, Geo. A. Hormel & Co.; S. S. Sigman, K & B Packing Co.; P. E. Doyle, Keogh-Doyle Meat Co.; Gordon Potts, Lindner Packing Co.; W. J. Faltermeier and A. J. Moskal, Loveland Packing Co.; J. F. Dunn, National By-Products; D. Jacovette, Flat Packing Co.; C. W. Harden and M. H. Payne, Rath Packing Co.; Al Sigman, Sigman Meat Co.; W. E. Anderson, Wm. J. Stange Co.; I. E. Ericson, R. M. Hickman and C. B. Horton, Swift & Company; C. S. Wolf and Bob Fontham, Transparent Package Co.; G. T. Thliveris, Valley Packing Co.; Gene Milligan, Visking Corp.; J. D. Petry, C. D. Jefferson and H. H. White, Wilson & Co., and G. M. Lewis and Merrill Maughan, American Meat Institute.

Custom's

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**FRANKS**

The red hot season is here. It's warm. The sun is shining. Ball parks, beaches, and other recreational centers are thronged with people . . . your potential customers. Line up now for full-scale production! Make certain that you get your share of the tremendously profitable "FRANK" market.

Here is big-volume business that reaches an early sales "high" . . . and holds to an amazingly high level all summer long!

CUSTOM Cures and Seasonings combine to make the big difference between a mere "good mover" and a super sales-getter! CUSTOM-made means Franks that are uniformly delicious, tender, juicy, popular and profitable!

Contact your CUSTOM Field Man today. He can show you how to go after sales and point the way to more effective merchandising of all your CUSTOM-made summer specialties. Your CUSTOM Field Man is an expert in solving sausage, loaf and smoked meat problems.

CUSTOM specializes in making flavor-building cures and seasonings to suit your trade's particular taste. Special CUSTOM-made ingredients enable you to build up your business and cash in on profitable repeat sales . . . the sure way to continued sales success!

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Board of Trade to visit the city for three days to acquaint them with developments in and around Toronto.

► George C. North, manager of Armour and Company's hotel and institution sales, retired on pension May 26 after nearly half a century with the company. He started in the Chicago general office in 1904 and spent practically all of his time in consuming outlet sales.

► The Sierra Meat Co., Fresno, Calif., is preparing plans for a rendering unit to be erected on the plant property. Basic equipment has been purchased from the Ziegler plant at El Paso, Tex.

► Miss Florence Gordon, secretary to John Holmes, president, Swift & Company, Chicago, was featured recently in the White Collar Girl series in the *Chicago Tribune*.

► A business name has been filed for the Great Lakes Packing Co., Farnham, N. Y., by James, Paul and John Di Marco.

► John A. Kollner, secretary of Kollner's, Inc., Jamaica, L. I., N. Y., will head the advance gifts committee for the Funds Appeal of the Cerebral Palsy Society of Queens. Goal of the drive, starting May 7, is \$65,000, Queens' share of the nationwide goal of \$5,000,000. Kollner is also a director of the Jamaica Chamber of Commerce, a director of the Big Brother Movement in JOHN KOLLNER Queens and of the Underprivileged Children's Welfare Fund of the Jamaica Kiwanis Club. He has been active in Red Cross and other drives in the Borough.

► Western Meat Co., Vancouver, Canada, has been organized, with incorporated capitalization of \$10,000. Offices are at 1160 W. Hastings St., Vancouver, B. C.

► Kowalski Sausage Co., Detroit, has promoted Raymond J. Sztruck to the position of sales manager of the wholesale division. He has been with the company since 1945.

► Carl G. Sandberg, a salesman for Armour and Company at Minneapolis, Minn., died recently.

► The Riverton (Wyo.) Packing Co. suffered damage estimated at more than \$25,000 in a recent fire. Plans are underway to rebuild the plant but construction will not be completed for several months, Dell Cloyd, owner, said.

► Pauli Packing Co., Portland, Ore., is holding a dedication and open house at its new plant at 81 N. E. Columbia Boulevard, May 25, 26 and 27. Business clients are invited to see the plant Sunday, from 2 to 5.

► About 19,000 restaurant operators and representatives of allied industries attended the thirty-second National

**Eastern Meat Packers Elect New Officers and Directors**

Eastern Meat Packers Association elected the following officers at its recent annual meeting: Chairman of the board, G. W. Kern, president, Geo. Kern, New York; president, Franklin L. Weiland, secretary, Weiland Packing Co., Phoenixville, Pa.; vice president, E. E. Schwitzke, secretary, Trunz, Inc., Brooklyn; treasurer, Allan B. Chatterton, Figg & Hutwelker Co., New York city, and secretary, C. B. Heinemann. New directors elected for a three year period are G. W. Schmidt, chairman of the board, Stahl-Meyer, Inc.; W. F. Schluderberg, president, Wm. Schluderberg-T. J. Kordle Co., and Bernard Forst, vice president, Forst Packing Co.

Restaurant Show. Martin J. Harding of Chicago was elected president of the association. J. Fred Vollmer of Stouffer Philadelphia, Inc., was named vice president. One outstanding feature was the Food Show, staged by Col. Paul P. Logan, NRA director of research, with an exhibition of "infra-red cooking."

► Amarillo Packing Co. and Pinkney Packing Co., both of Amarillo, Tex., have temporarily suspended killing operations.

► M. Rothschild & Sons, Inc., Chicago, which recently acquired Richter's Food Products, Inc., Chicago, announced this week that it is moving its offices and plant to the Richter building at 1040 W. Randolph St. This building contains 90,000 sq. ft. of floor space and very modern facilities. The company will maintain its boning business, established in 1910, and will manufacture sausage products under the Richter name. The Omaha slaughtering house owned by Rothschild will be used as a source of supply for both the boning and sausage operations. Bernard Rothschild is president of the company; Phillip Rothschild is vice president, and Carl M. Rothschild, secretary-treasurer.

► A testimonial dinner at the Los Angeles Athletic Club by a group of old-time friends was given Julius Schwartzschild, general manager of Bissinger & Co., Los Angeles hide brokerage firm. He will retire from active service on June 1 after 52 years with this organization. Schwartzschild spent eight years with the firm in Reno, Nev., opening that branch in 1900. In 1908 he opened the Salt Lake City branch, and moved to Los Angeles in 1926. He will be succeeded by Albert Brown, who has been a member of the hide industry for many years.

► Residents of the northeast section of Liberty, Ind., are protesting the erection of a packing plant in the area. Harold Woodruff, owner of Woodruff's Frozen Food Lockers, has permission to build a slaughterhouse, and work on the project is already underway.

► John W. Coverdale, manager, agricultural bureau, Rath Packing Co., Waterloo, Ia., was one of the speakers

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**GEBHARDTS**

CONTROLLED REFRIGERATION SYSTEMS



• GEBHARDTS Cold Air Circulators wash ALL the air that passes through them . . . removing bacteria, odors and mold spores. This patented GEBHARDT construction makes it possible to maintain sanitary, wholesome, pure air in the cooler regardless of the product. Sanitation, cleanliness, "good housekeeping" and GEBHARDTS Controlled Refrigeration are the secrets of packinghouse success. Get the facts about controlled refrigeration and you'll get GEBHARDTS! Write today for the GEBHARDT Story . . . free illustrated catalog upon request.

**GEBHARDTS  
"BIG FOUR" FEATURES:**

1. Controlled Humidity
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3. Controlled Circulation
4. Air Purification

GEBHARDTS ARE FABRICATED HIGH-LUSTRE STAINLESS STEEL TO INSURE SANITATION!



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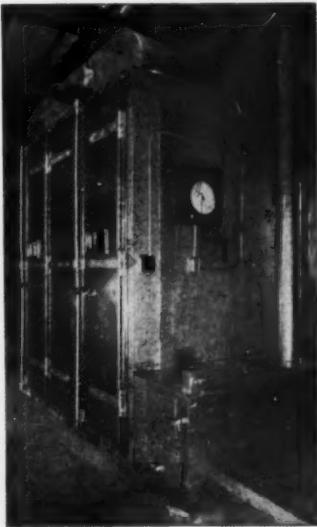
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are proving a wise choice  
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"Houses in the hundreds" is proof of Julian's practical experience. . . enthusiastic endorsements prove that Julian Smokehouses perform with expertly engineered dependability for many of the nation's most prominent packers. Smooth, trouble-free performance is built into every JULIAN Smokehouse . . . your protection at all times.



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HIRAM CUKE sez!

USE GOLDSMITH'S  
DICED SWEET PICKLE  
in your Loaves and Specialties

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CHICAGO 9, ILLINOIS

Give your Meat Loaves and Sausage Specialties real sales-winning taste appeal by simply adding GOLDSMITH'S DICED SWEET PICKLE to your present formulas. This low-cost sales-getter actually enhances the appearance of your meat products.

HIRAM CUKE also sez: Give your products new, distinctive appeal with Diced Sour and Dill Pickles . . . Sweet and Sour Chunks . . . Diced Red and Green Peppers.

## HUNTER Cargo Cooler



DEPENDABLE REFRIGERATION AT LOW COST  
HUNTER MANUFACTURING CO.  
1550 E. 17<sup>TH</sup> ST. • CLEVELAND 14, OHIO

at the semi-annual meeting of the Midwest Meat Inspectors Association, which is affiliated with the American Federation of Government Employees. The meeting was held in Waterloo, with delegates from nine states attending.

► Valley Meat Co., Marysville, Calif., has spent \$100,000 expanding its plant. A complete new killing floor was added and the chill room was expanded in addition to other renovations. J. Clifford Johnson is manager.

► P. M. Jarvis, executive vice president of Swift & Company, has been named Chicago area chairman of the 1951 United Negro College Fund.

► Milton Weiss, New York packing-house broker, will move on June 1 to 426 W. 14th st., New York 14, N. Y., telephone CHelsea 3-7550. The new location will provide larger quarters for the firm's brokerage operations in beef, veal, pork and provisions.

► The Donner Commission Co. is building a new slaughterhouse in Milwaukee which is expected to be opened about July 1.

► Paul B. Woodford, chief engineer and master mechanic for Swift & Company, Kansas City, Kans., has been transferred to the supervising engineers division in Chicago.

► St. Louis Independent Packing Co., St. Louis, Mo., has announced that it will award a nationally advertised wrist watch to the exhibitor of the grand champion lamb at the St. Charles County Fair at St. Charles, Mo., this fall.

► The Credit Union National Association has elected Marion F. Gregory, employment manager, Swift & Company, National Stock Yards, Ill., president for the coming year.

► Gordon S. Bodek, formerly an executive of the Bobrick Manufacturing Corp., Los Angeles, has become associated with Pfaelzer Brothers, Inc., Chicago, in the sales department.

► Northern Boneless Beef Co., Milwaukee, has been incorporated in Wisconsin by Irving Lowe, 2136 W. Fond du Lac ave.; J. C. Ottenstein and Sam Eisenstadt.

► The city council of Beaumont, Tex., is considering revising its meat inspection ordinance so that packers will be charged for inspection on the basis of the number of animals slaughtered. At present the full salary of the city's two full-time inspectors is paid by Zummo Meat Co. and the Jefferson Packing Co., the only plants in the city.

► Guy McDonald, director, public relations, National Live Stock and Meat Board, spoke at the annual meeting of the Washington Cattlemen's Association in Centralia, May 17.

► The Alpha-Beta Markets of Los Angeles plan extensive remodeling and new building of their packing plant at Huntington Beach. Improvements contemplated include a new killing unit, hide and offal handling units and a new sales cooler. The plant is expected to return to state inspection after operating since the war years under MID.

## BRIEFS ON DEFENSE POLICIES AND ORDERS

**COPPER:** President Truman has signed a bill suspending the U. S. tariff on copper until February 15, 1953, or the end of the emergency, whichever is earlier. The bill provides that the duty will be restored if U. S. copper prices should fall below 24c per lb. for one calendar month.

**SCARCE METALS:** Manufacturers of copper, brass and copper base alloy products were told by NPA that they must earmark as defense-rated orders for July shipment 75 per cent of their average monthly production in the first quarter of 1951.

**MACHINE TOOLS:** NPA has authorized makers of almost all important machine tools to use a defense rating to get more steel, copper and aluminum in the third quarter than they got in the first quarter this year.

### Swift Distributes Warning on Dangers of Controls

The agricultural research department of Swift & Company has mailed to a list of its producers a printed copy of a talk which John Holmes, Swift president, made before the Baltimore Association of Commerce. Holmes discussed the national problem of inflation and warned of the dangers of prolonged price and wage controls.

### Prices on Wool Futures

OPS has issued Amendment 1 to Ceiling Price Regulation 20 which lowers ceiling prices at which contracts may be traded and deliveries made on the Wool Associates of the New York Cotton Exchange. It was issued to bring ceiling prices for Exchange trading into line with the ceiling prices for commercial sales of wool and wool tops. The amendment is effective May 28.

### Carcass Wrap Allowance

It is reported that OPS is preparing an amendment to CPR 24 which will specify that a wrapping allowance will be provided on beef carcasses when both stockinette and krinkle kraft are used.

### HR 3973 Passes House

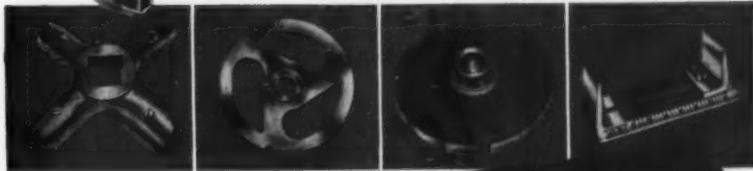
The House has passed the agriculture appropriation (HR 3973) containing the appropriation of \$12,800,000 for federal meat inspection and it now goes to the Senate.

### Corporate Tax Bill

The House ways and means committee has voted to make its proposed increase in corporate taxes retroactive to January 1, 1951, as requested by the administration. The House bill would increase corporate tax rates 5 per cent.



Take it from the "Old Timer," grinder plate and knife manufacture is a specialized business. It involves precision design and machining . . . it requires craftsmen who are proud of their work. All these are built into SPECO knives and plates, to your profit!



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# PLANT OPERATIONS

IDEAS FOR OPERATING MEN

## Here Are Ways to Cut Truck Fueling Waste

Wasteful practices of the past no longer can be regarded lightly by industry. What formerly might have been considered an insignificant loss may now be a sizable cost item.

Gasoline is a case in point. Most of you have at some time watched a gasoline attendant pump gas into your car and seen some of the fluid slop over your clean fender. While this is a daily occurrence with passenger cars, it also occurs all too frequently while meat packer's truck fleets are gassed. A splash here and an overfilling there may add up to many gallons wasted when sixty or so trucks are refueled.

How a packer can prevent gas waste was described in a paper read by F. P. Scully, president, Scully Signal Co., at the Transport Vehicle show held recently in New York City.

Fueling of vehicles is basically wasteful because it is blind filling. Scully states that spillage losses average about one half of 1 per cent. In fleet filling, the operator usually fills the tank to capacity. If he exercises great care, filling will be slow. Even so, there is danger of over filling in terms of tank capacity.

Gasoline expansion is also a cause of waste. Gas expands approximately 2½ per cent with a temperature rise of 40 degs. Vehicles are usually filled at night. The gas from ground storage tanks is cool and can easily heat up 40 degs. or more while the vehicle is parked in a garage. If the tanks are filled to capacity, any expansion savings will be wasted.

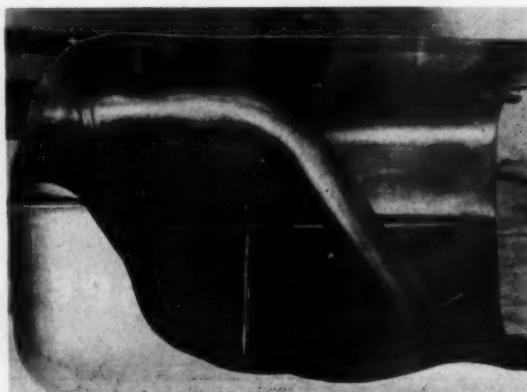
Another cause of gas waste is blow back. Vapors escaping from the incoming fuel form a back pressure that forces gas out of the tube. This frequently occurs when only a few gallons are in the tank, much to the surprise of the operator.

According to Scully, all the above waste factors can be eliminated by properly designed fuel tanks. Blind filling can become controlled filling if tanks are equipped with a warning device. Scully described a tank that has just such a device called the Vent alarm. (See small pipe at upper left of photo.)

Preset to give an audible warning when the tank is filled to within five per cent of capacity, the device allows the operator to fill at maximum pump

capacity—15 gpm for most pumps. The tank likewise is equipped with a ½-in. OD vent line which allows the escaping vapors to vent without danger of blow back.

Another feature of this tank is submerged filling. In most tanks, gas is discharged as it enters the tank, however, in this tank (see photo) the filling pipe discharges gas at the bottom. It is claimed that 0.25 to 0.75 per cent



of gasoline is wasted when filled by the splash method.

The splash method is wasteful because as the gas disperses it quickly saturates the entrapped air which escapes with gas vapor in it. The volatile nature of gasoline aids in saturating the air.

Proof of this statement was furnished by the Bureau of Mines. The Bureau conducted fueling tests at temperature ranges of 18 degs. F. for winter, 62 degs. for fall and 88 degs. for summer. Submerged loading showed no evaporation loss during winter or fall and a loss of 0.174 during summer. Splash loading showed evaporation losses as follows: Fall, 0.319; winter, 0.375, and summer, 0.712.

Gas losses can be eliminated almost entirely by properly designed fuel tanks which provide submerged filling, proper venting and give warning when tanks are nearly full. The cost of this type tank is said to repay itself in a matter of months.

## Manufacturers' Tax Asked

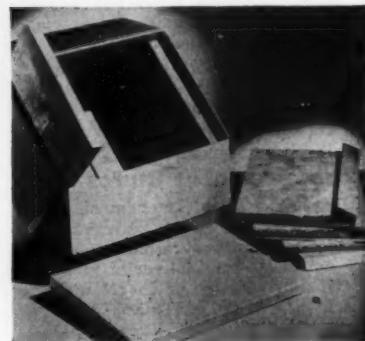
The National Association of Manufacturers has recommended that the federal government impose a uniform manufacturers' excise tax on all consumer goods except food at the final stage of manufacture. This tax is needed, NAM said, to correct the defects in the existing excise system.

## New Shipping Cartons Insulated With Removable Fiberglas

As the preparation of frozen foods, including meats, is expanded, more facilities are offered for proper distribution. Recently the industry has seen the introduction of specialized shipping containers with sufficient insulation values to permit shipping of frozen product with no additional protection. Among the latest is Transafe, a Fiberglas, insulated carton developed by Owens Corning Fiberglas Corp., Toledo.

The container is a standard slotted and corrugated type whose top, bottom, sides and ends contain 1-in. slabs of Fiberglas insulation. The component parts of the container which house and protect the insulation are printed, scored and folded to exact specifications for subsequent insertion into the shipping container.

In preparing the carton for shipment, the assembler cuts the insulation to size for the component parts from a standard 24x48-in. sheet. There is no waste as the insulation can be used to fill any of the inner component parts. The sole tool needed is a knife and straight edge or a band saw. It is



recommended that the carton be made in two standard sizes—one for 24 and the other for 48 packages.

To determine the effectiveness of the insulation, tests were conducted with food frozen to minus 5 degs. In the first test the air temperature was 100 degs. and the relative humidity was 75 per cent. It took 5½ hours for the product temperature to rise to 25 degs., considered the safe upper limit on frozen food temperatures. In another test the frozen product was held at 70 degs. when it took 8½ hours for the product temperature to rise to 25 degs. This is considered to be within the average delivery cycle.

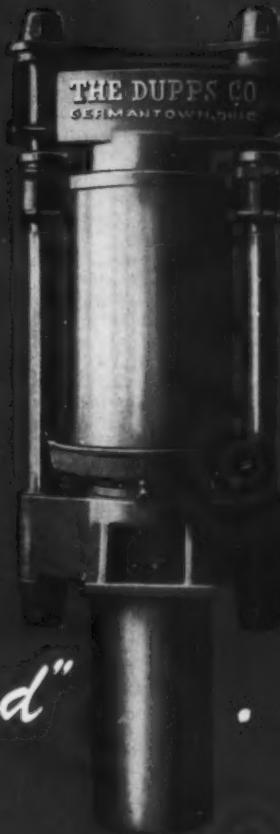
Low cost is claimed for the new insulated carton as the inner component parts can be reused repeatedly. If damaged they can be replaced individually.

The carton does not require pre-chilling.

Total weight of the larger insulated carton is 5 lbs. In addition to other uses, it may be employed as a temporary frozen food storage.

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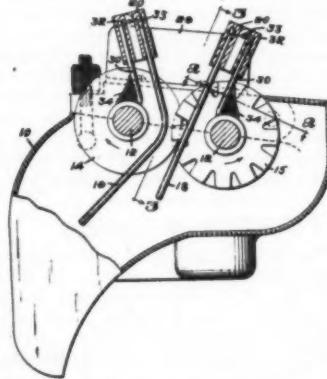
## RECENT PATENTS

The information below is furnished by patent law offices of  
**LANCASTER, ALLWINE & ROMMEL**  
 468 Bowen Building  
 Washington 5, D. C.

The data listed below are only a brief review of recently issued pertinent patents obtained by various U. S. Patent Office registered attorneys for manufacturers and/or inventors. Complete copies may be obtained direct from Lancaster, Allwine & Rommel by sending 50c for each copy desired. They will be pleased to give you free preliminary patent advice.

No. 2,547,234, MEAT TENDERING MACHINE, patented April 3, 1951 by William F. Spang, Milton, Mass., assignor to Cube Steak Machine Co., Needham Heights, Mass., a partnership.

Disc-like knives are provided in a gang, with stripping fingers disposed



between adjacent knives for stripping the cut meat from the knives, and cleaning fingers for cleaning the knives. There are eleven claims.

No. 2,547,747, METHOD OF PRODUCING A BACON RIND PRODUCT, patented April 3, 1951 by George A. Darrow, Glendale, Calif.

An edible bacon rind product is provided by cooking the sheet skin as stripped from slabs of bacon in steam under pressure until the skin is soft and free of fat and oil, reducing the cooked sheet into a doughy mass, forming the mass into pieces of substantially uniform size and shape, cooking the pieces until they become puffed, then salting and cooling the product.

No. 2,549,743, PROCESS FOR PRESERVING MIXED FOOD, patented April 17, 1951 by Siegfried Johann Zimmermann, Wallersee, near Salzburg, Austria, assignor to Internationale Aktiengesellschaft fur Gassynthesen, Vaduz, Liechtenstein.

Ready meals from meat and vegetable materials are heated with added

edible fatty substances to dehydrate the meals and to replace water originally contained therein by the fatty substances.

No. 2,549,924, CURING OF MEAT, patented April 24, 1951 by Henry Conrad Olien and Norman Stanley Geisenheimer, Milwaukee, Wis., assignors to Cudahy Brothers, Co., Cudahy, Wis., a corporation of Wisconsin.

The method of preparing a pickle for the injection curing of meat is provided by carbonating a pickle solution containing percentage of at least approximately 1 per cent of used pickle, holding the carbonated solution under a pressure in the neighborhood of 50 lbs. to the square inch and the temperature in the neighborhood of 35 degs. F. for 16 to 24 hours, whereby the pH is lowered to approximately 4.6, changing the iso-electric point of the proteins present, causing them to flock, and filtering the solution unheated.

No. 2,550,253, PRESERVATION OF FOOD PRODUCTS, patented April 24, 1951 by Lloyd B. Jensen, Chicago, and Walter R. Hess, Downers Grove, Ill., assignors, by mesne assignments, to Swift & Company, Chicago, Ill.

In the process of treating food products subject to deterioration by food spoiling and food poisoning bacteria, the inventors proceed by adding to the food product a small amount of an antibiotic consisting essentially of a non-toxic antibiotic material of a higher plant derived therefrom by treatment with a non-aqueous organic solvent whereby the antibiotic material is retained in the food product in sufficient amount to inhibit bacterial growth.

No. 2,550,254, PROCESS FOR EXTRACTION OF ANTIBIOTIC MATERIAL, patented April 24, 1951 by Lloyd B. Jensen, Chicago, Ill., assignor to Swift & Company.

The antibiotic is extracted from the tree *Persea gratissima*.

No. 2,550,255, PRESERVATION OF

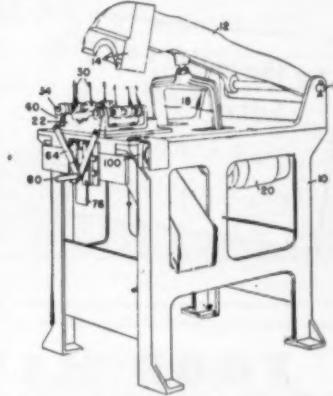
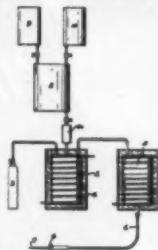
FOOD PRODUCTS, patented April 24, 1951 by Lloyd B. Jensen, Chicago, Ill., assignor to Swift & Company.

The antibiotic is a substance treated after extraction from the tree *Persea gratissima*.

No. 2,550,256 to 2,550,269, PRESERVATION OF FOOD PRODUCTS, patented April 24, 1951 by Lloyd B. Jensen, Chicago, Ill., assignor to Swift & Company.

The process claims in these patents cover treating the food products with extracts from plants of the genus *Krameria* and *Vitis* and from such plants as *Grindelia squarrosa*, *Chondrodendron tomentosum*, *Celastrus scandens*, *Maciura pomifera*, *Geum vernum*, *Hypericum perforatum*, *Cetraria islandica* and *Alpina officinarum*.

No. 2,549,937, SAFETY HEAD HOLDER FOR HEAD SPLITTING MACHINES, patented April 24, 1951 by Carl Oscar Schmidt, Jr., Cincinnati,



Ohio, assignor to The Cincinnati Butchers' Supply Co., Cincinnati, a corporation of Ohio.

Although firmly held in position, it is said that the holding means does not interfere with operations upon the animal's head.

### California Locker Bill

California's Assembly has passed and sent to the State Senate a bill to regulate and license frozen food locker businesses.

**Q. WHAT ELSE IS IDENTIFIED BY ITS STRIPE?**

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### CPR 22 Is Amended

Amendment 3 to Ceiling Price Regulation 22 restates the exemption for meats, except dry sausage and sterile canned meat. Sausage, except dry, is covered by the regulation. Also, a new paragraph in the amendment exempts "glass containers and closures for glass containers, except rubber closures and novelty closures not used by commercial bottlers or packers." This point was not made clear in the original regulation.

### Kosher Beef Regulation

OPS has issued a revised retail kosher beef ceiling price regulation (Revised CPR 26) to correct errors in calculating the original prices and to bring the prices of kosher beef cuts in line with ceiling prices for similar non-kosher cuts. It went into effect May 21.

The revised regulation also establishes retail price ceilings for kosher variety meats and sets dollars and cents prices on kosher tongues.

### Stock Conservation News

Livestock Conservation, Inc., which was established several months ago by the consolidation of the National Livestock Loss Prevention Board and the National Livestock Sanitary Committee, is publishing a bulletin periodically for all livestock and meat interests on the problem of livestock marketing losses. Headquarters of the new association are at 405 Exchange Building, Union Stock Yards, Chicago, with J. R. Pickard as general manager.

### Set Steel Drum Ceiling

The ceiling price of reconditioned steel drums, 40- to 48-gal. capacity, was set at \$4 each, delivered to the purchaser within a radius of 30 miles from the reconditioner's plant in Ceiling Price Regulation 36, effective May 16. Slightly higher ceilings are permitted on the West Coast.

### Start Study of Spices

The American Spice Trade Association will begin the first comprehensive research project ever conducted on the medical aspects of spices. The survey is the first in a long-range program to determine the true role of spices in nutrition.

### Financial Notes

Wilson & Co., Inc., has declared a dividend of 25c on its common stock, payable June 1 to stockholders of record on May 14, and a dividend of \$1.06 1/4 on its \$4.25 preferred stock, payable July 1 to stockholders of record on June 18.

The E. Kahn's Sons Co. has declared a dividend of 37 1/2c on its common stock, payable June 1 to stockholders of record May 18, and a regular quarterly dividend of 62 1/2c on its 5 per cent preferred stock, payable July 2 to stockholders of record June 20.

## FLASHES ON SUPPLIERS

CAINCO, INC.: Wm. "Bill" Dottley, who until recently was production superintendent for 13 years at the C. A. Linaker Co. of McGehee, Ark., and who has had 31 years experience in meat processing, is now associated with this Chicago firm as its southern representative.

YORK CORPORATION: Rodney F. Lauer, one of America's pioneers in the development of high altitude chambers and all-weather rooms for the Armed Forces, has been named vice president in charge of engineering and research by this York, Pa. corporation. Lauer has been with York since 1930 and has managed its Pacific district since 1944.

KEWANEE BOILER CORPORATION: Automatic retirement of Edward D. Quirke as advertising manager in line with company policy for length of service, and the appointment of C. Keith Ferguson as his successor, has been announced by this Kewanee, Ill. firm. Quirke had been advertising manager for 27 years and had been associated with Kewanee companies for 40 years.

PRESERVALINE MANUFACTURING COMPANY, INC.: Karl Rein has rejoined the sales staff of this Flemington, N. J. firm and will serve in the Eastern territory, it was announced this week.

LINK-BELT COMPANY: Richard Moyer, heretofore general superintendent of Link-Belt's Pershing Road plant in Chicago, has been appointed general manager of the North Central division with headquarters at the company's plant in Minneapolis. Fred B. Skeates, formerly personnel manager at the Pershing Road plant, succeeds Moyer as general superintendent.

A. E. STALEY MANUFACTURING COMPANY: Three executive promotions in the oil sales department of this Decatur, Ill., company have been announced by Melvin J. Longbom, department manager. James W. Moore has been named assistant manager of the oil sales department, and Lloyd J. Smith has replaced Moore as refined oil sales supervisor. Stanley F. DeJanes has been appointed the Chicago oil department manager, replacing Smith.

COCHRANE CORPORATION: S. B. Applebaum has been appointed manager of the Water Treatment division of this Philadelphia manufacturer of water conditioning equipment. A 35-year veteran in the business, Applebaum was founder and is now vice president of Liquid Conditioning Corp., a subsidiary of Cochrane.

AMERICAN CAN COMPANY: Construction work on Canco's newest California plant, a multi-million dollar structure with capacity for 350,000,000 metal containers a year, has been started at Stockton, it was announced by C. W. Roberts, vice president in charge of the firm's Pacific division.

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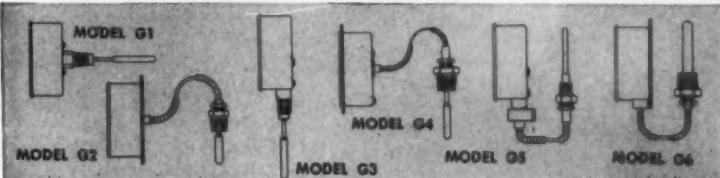
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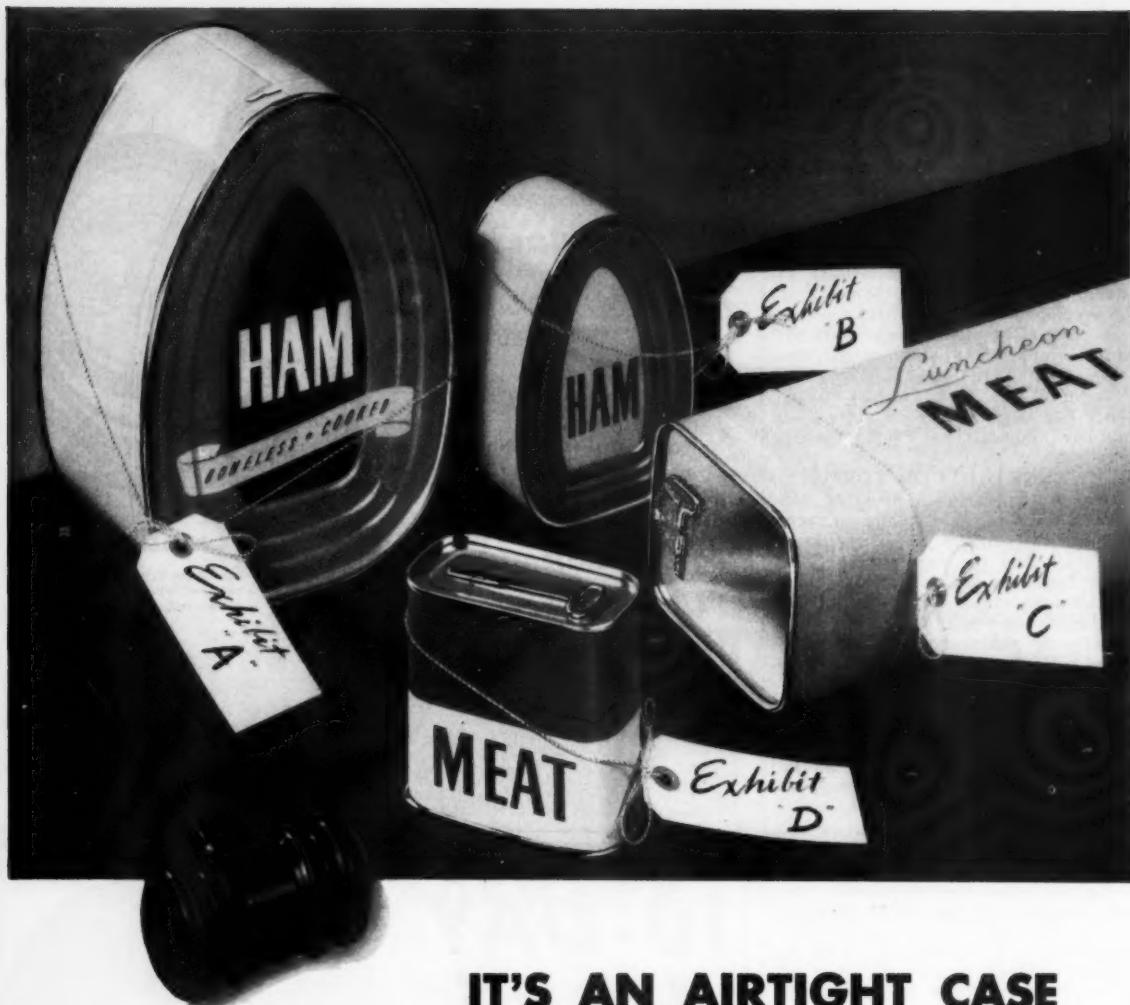


Words can't do justice to these amazing plates developed by RODGERS . . . only by seeing them perform in your own plant will you be convinced of their unsurpassed superiority. Take advantage of this limited offer. Let us send you one of these 2-in-1 reversible plates, or one of the popular new solid hub plates for 10 days without cost or obligation! Write today! Specify SUPREME (stainless steel alloy) or XL (carbon steel alloy). Ask for price and discounts!

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• Pacific Division: Russ Building, San Francisco 4

# April Processing Operations Fall Below March Level; Surpass 1950

Sausage production during April, 1951 decreased 14,677,000 lbs., to 104,074,000 lbs. in the month compared to 118,751,000 lbs. in the previous month. The April total, however, was

MEATS AND MEAT FOOD PRODUCTS PREPARED AND PROCESSED UNDER FEDERAL INSPECTION—APRIL, 1951, WITH COMPARISONS				
	April		January-April	
	1951*	1950	1951	1950
Placed in cure—				
Beef	6,043,000	8,527,000	29,564,000	34,622,000
Pork	296,027,000	247,103,000	1,113,485,000	1,106,175,000
Other	64,000		770,000	
Smoked and/or dried—				
Beef	4,545,000	4,509,000	18,889,000	16,696,000
Pork	171,522,000	150,318,000	807,646,000	644,231,000
Cooked meat—				
Beef	4,180,000	3,364,000	19,327,000	10,526,000
Pork	28,725,000	40,654,000	137,588,000	213,055,000
Other	121,000		731,000	
Sausage—				
Fresh finished	16,921,000	16,577,000	74,361,000	80,170,000
To be dried or semi-dried	8,130,000	9,180,000	35,125,000	35,821,000
Franks, wieners	57,170,000		141,611,000	
Other, smoked or cooked	41,783,000	69,982,000	164,480,000	280,393,000
Total sausage	104,074,000	95,739,000	415,647,000	396,384,000
Loaf, head cheese, chili, jellied products	15,517,000	13,000,000	58,952,000	53,470,000
Steaks, chops, roasts	61,210,000		286,459,000	
Bouillon cubes, extract	1,010,000		2,130,000	
Sliced bacon	57,879,000	55,160,000	227,939,000	233,934,000
Sliced, other	2,240,000		8,564,000	
Hamburgers	1,880,000		1,520,000	
Miscellaneous meat product	3,115,000		32,659,000	
Lard, rendered	158,630,000	143,153,000	704,634,000	647,633,000
Lard, refined	126,496,000	96,189,000	504,214,000	446,657,000
Oleo stock	7,271,000	7,718,000	31,635,000	32,935,000
Edible tallow	5,371,000	6,050,000	25,143,000	22,016,000
Rendered pork fat—				
Rendered	7,395,000	7,998,000	32,843,000	36,831,000
Refined	3,640,000	4,418,000	17,147,000	18,907,000
Compound containing animal fat	18,378,000	14,326,000	90,350,000	70,080,000
Oleomargarine containing animal fat	1,566,000	1,558,000	7,288,000	7,907,000
Total	1,063,396,000	905,505,000	4,561,110,000	4,397,445,000
*Totals for April 1 through April 28, 1951.				

This figure represents "inspection pounds" as some of the products may have been inspected and recorded more than once due to having been subjected to more than one distinct processing treatment, such as curing first and then canning.

(Chicago costs and credits, first three days of week.)

Advancing live hog prices this week brought the cost of the three weights tested 32 to 50c per live cwt. higher than a week earlier. The higher returns realized for pork items did not cover the increased cost. Margins were poorer as a result.

This test is computed for illustrative purposes. Each packer should figure his own test, using actual costs, credits, yields and realizations. The values reported here are based on available Chicago market figures for the first three days of the week.

180-220 lbs.—		220-240 lbs.—		240-270 lbs.—									
Value		Value		Value									
Pct.	Price	per	per	Price	per								
live	wt.	cwt.	fin.	live	wt.	cwt.	fin.	live	wt.	cwt.	fin.		
lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.	lb.		
Skinned hams	12.6	50.2	\$ 6.33	\$ 9.00	12.6	50.0	\$ 6.30	\$ 8.85	12.9	47.9	\$ 6.18	\$ 8.67	
Picnics	5.6	36.8	2.06	2.98	5.5	35.8	1.97	2.75	5.3	35.8	1.90	2.65	
Boston butts	4.2	43.7	1.84	2.67	4.1	43.0	1.76	2.49	4.1	40.3	1.65	2.30	
Loins (blade in)	10.1	46.2	4.67	6.75	9.8	43.4	4.25	6.03	9.6	40.8	3.92	5.47	
Lean cuts		\$ 14.90	\$ 21.49		\$ 14.28	\$ 20.12			\$ 13.65	\$ 19.09			
Bellies, S. P.	11.0	34.6	3.81	5.50	9.5	34.5	3.28	4.66	3.9	27.5	1.07	1.51	
Bellies, D. S.					2.1	22.8	.48	.68	8.6	22.8	1.96	2.71	
Fat backs					3.2	13.0	.42	.58	4.6	13.5	.62	.86	
Plates and Jowls	2.9	15.7	.46	.61									
Raw leaf	2.3	15.8	.36	.51	2.2	15.8	.35	.40	2.2	15.8	.35	.49	
P.S. lard, rend. wt. 13.9	16.7		2.32	3.32	12.3	16.7	2.05	2.80	10.4	16.7	1.73	2.42	
Fat cuts & lard		\$ 6.95	\$ 9.90		\$ 7.05	\$ 9.90			\$ 6.26	\$ 8.77			
Spareribs	1.6	36.3	.58	.83	1.6	31.6	.51	.72	1.6	23.0	.37	.49	
Regular trimmings	3.3	25.2	.83	1.18	3.1	25.2	.78	1.06	2.9	25.2	.73	1.03	
Feet, tails, etc.	2.0	32.2	.25	.35	2.0	12.2	.25	.34	2.0	12.2	.25	.34	
Offal & misc.		1.65	1.50			1.65	1.40			1.65	1.48		
<b>TOTAL YIELD &amp; VALUE</b>	<b>60.5</b>	<b>\$24.56</b>	<b>\$35.34</b>	<b>71.0</b>	<b>...</b>	<b>\$23.92</b>	<b>\$33.60</b>	<b>71.5</b>	<b>...</b>	<b>\$22.31</b>	<b>\$31.20</b>		
		Per	Per			Per	Per			Per	Per		
		cwt.	cwt.			cwt.	cwt.			cwt.	cwt.		
Cost of hogs		\$21.63	Per cwt.			\$21.69	Per cwt.			\$21.45	Per cwt.		
Condemnation loss		1.1	fin.			1.11	fin.			1.10	fin.		
Handling and overhead		1.25	fin.			1.11	yield			1.01	yield		
<b>TOTAL COST PER CWT.</b>	<b>\$22.99</b>	<b>\$33.98</b>				<b>\$22.91</b>	<b>\$32.27</b>			<b>\$22.56</b>	<b>\$31.55</b>		
<b>TOTAL VALUE</b>	<b>24.56</b>	<b>35.34</b>				<b>23.92</b>	<b>33.60</b>			<b>22.31</b>	<b>31.20</b>		
Cutting margin		+\$1.5	+\$4.26			+\$1.01	+\$1.42			+\$2.25	+\$3.35		
Margin last week		+\$1.78	+\$2.56			+\$1.25	+\$1.76			+\$0.62	+\$0.93		

8,335,000 lbs. greater than the 95,739,000 lbs. processed during April, 1950, according to the U. S. Department of Agriculture's report of meats and meat food products prepared and processed under federal inspection. The January-April total of sausage items amounted to 415,647,000 lbs.—an increase of 19,263,000 lbs. from the 1950 comparable total of 396,384,000 lbs.

Canning operations fell off sharply in April. Processors put 36,326,000 lbs. of product into 3-lb. or larger cans compared with 44,186,000 lbs. in March. Product canned in smaller containers amounted to 125,249,000 lbs., which was a decrease of 39,876,000 lbs. from the 139,059,000 lbs. processed a month earlier.

Bacon-slicing operations dropped off in the month with 57,879,000 lbs. sliced

MEAT AND MEAT FOOD PRODUCTS CANNED UNDER FEDERAL INSPECTION IN APRIL, 1951		
	Pounds of finished product	Consumer packages and institutional sizes (3 lbs. or over)
Luncheon meat	15,491,000	10,896,000
Canned hams	13,245,000	1,320,000
Corned beef hash	1,343,000	5,161,000
Chili con carne	2,361,000	4,168,000
Viennas	46,000	4,883,000
Frankfurters, wieners in brine	9,000	4,351,000
Deviled ham		771,000
Other potted or deviled meat food products		2,847,000
Tamales		110,000
Sliced dried beef		382,000
Liver product		200,000
Meat stew (all product)		1,000
Spaghetti meat products		5,539,000
Tongue (other than pickled)		200,000
Vinegar pickled products		648,000
Bulk sausage		1,000
Hamburger, roasted or cured beef, meat & gravy		1,080,000
Steaks		1,144,000
Sausage in oil		150,000
Tripe		523,000
Brains		243,000
Bacon		97,000
All other meat with meat and/or meat by-products—20% or more		101,000
Less than 20%		38,000
Total		36,326,000
		125,249,000

compared with 65,112,000 lbs. produced a month earlier. Despite this loss, the April sliced bacon production was 2,719,000 lbs. above the 55,160,000 lbs. produced in April 1950.

Loaf production amounted to 15,517,000 lbs. in April, which was 1,157,000 lbs. less than the 16,674,000 lbs. reported a month earlier, but 2,517,000 lbs. more than was produced a year ago. The 1951 four-month total was 58,952,000 lbs.—an increase of 5,482,000 lbs. from the 53,470,000 lbs. reported for the corresponding period of 1950.

## CORN-HOG RATIO

The corn-hog ratio at Chicago during the week ended May 19, 1951, was 12.1, compared with 11.8 a week earlier and 13.0 during the week ended May 20, 1950. These ratios were based on No. 3 yellow corn selling for \$1.759, \$1.795 and \$1.493 per bu., in the three weeks, respectively. The U. S. Department of Agriculture reported barrows and gilts selling for \$21.21, \$21.10 and \$19.46 per cwt. during the same periods.

## Industry Fights Controls

(Continued from page 10)

sults in the need for more regulation to make the first one 'work' and the purpose of the regulation seems not to be served until all of the basic economic processes are completely administered by government rules."

Stating that some of the fears of unworkability have already materialized, Paul revealed that the rollback in hides, invalidating all contracts on hides undelivered at the time, cost his company about \$50,000, and the industry about \$5,000,000.

The next order which froze selling prices at the highest prices from December 19 through January 25 might seem fair enough, but there were other packers who had higher ceilings and could bid up cattle prices.

The recent orders fixing dollars and cents ceiling prices on beef are a "model of good paper work," according to Paul.

"The packers' theoretical margin under this order is adequate. Under it, if we can buy livestock in compliance—and, if we can fill our quotas—and, if we can sell all our beef at the ceiling—and, if we get no bruises on our carcasses—and, if we don't get any No. 2 hides—then, I figure, we should earn approximately \$2 to \$3 on each head of cattle we slaughter. This, of course, applies only to those who have our type of branch house operation. We have only a few branch houses. The situa-

tion will be worse for those who have many branch houses. However, there is no guarantee that we can buy livestock at compliance prices or in volume to fill our quotas, nor is there any guarantee that we can sell all our beef at ceiling prices. Thus our ability to take care of ourselves in competition is restricted.

This point was also brought to the attention of the House agriculture committee by James Olson, vice president in charge of beef operations of Geo. A. Hormel & Co.

Wilbur LaRoe, jr., general counsel, National Independent Meat Packers Association, presented a printed brochure, "Meat Price Control Will Not Work," outlining in his testimony some of the basic factors: 1) Fair and uniform grading is absolutely unobtainable; 2) the matter of uniform cuts simply cannot be policed; 3) there are so many sausage formulas that fair price making is impossible; 4) it is not possible to buy animals in compliance with OPS regulations; 5) the meat industry is a seasonal business with both demand and supply changing from week to week so that any price "strait-jacket" is unrealistic and works hardships, and 6) price control distorts the channels of distribution, drying up many of them.

Henry J. Kruse, representing Western States Meat Packers Association, testified before the Senate banking and currency committee. He asked the com-

mittee to wipe out all wage and price controls so that the productive forces of the nation can produce the goods needed to meet the national emergency. Kruse is president of the Seattle Packing Co.

Several livestock producers emphasized the unworkability of controls. Loren C. Bamert, president, American National Cattlemen's Association, told the Senate committee the aim of the OPS 90 per cent ruling is to "force a break in the market." H. M. Conway, research director for the National Livestock Producers Association, said the regulations look like a "generous gesture" and special consideration for the meat consumer, "but in the final analysis nothing can be more detrimental to the meat consuming public and to the general welfare of this country as a whole."

At the conclusion of the House agriculture committee hearings, Chairman Cooley repeated the invitation to consumer groups or "anybody who favors these controls" to appear before the committee, indicating that all except government and labor testimony so far had been against controls.

## Food Standards Bill

A bill which would require the Wisconsin state agriculture department to hold public hearings and set food standards was favored by the counsel for the department at a recent hearing.

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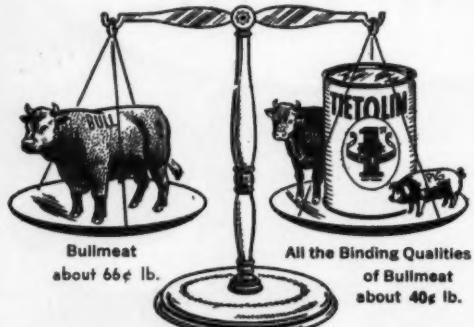
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## MEAT and SUPPLIES PRICES

### CHICAGO

#### WHOLESALE FRESH MEATS CARCASS BEEF

(Ceiling base prices, f.o.b. Chicago)

May 23, 1951

	per lb.
Prime, 600/800	57
Choice, 500/700	55
Choice, 700/900	55
Good, 700/800	53
Commercial cows	48
Can. & cut. cows	41 1/2
Bulls	47 1/2

#### STEER BEEF CUTS

(Ceiling base prices, f.o.b. Chicago)

Prime:

Hindquarter	62.4
Forequarter	51.6
Round	56.0
Trimmed full loin	95.0
Flank	30.0
Short loin	118.7
Sirloin	75.6
Cross cut chuck	49.7
Regular chuck	54.0
Foreshank	32.0
Brisket	45.0
Rib	60.0
Short plate	32.0
Back	60.9
Triangle	46.5
Arm chuck	51.0

Choice:

Hindquarter	60.3
Forequarter	50.0
Round	56.0
Trimmed full loin	84.0
Flank	30.0
Short loin	107.7
Sirloin	70.4
Cross cut chuck	49.7
Regular chuck	54.0
Foreshank	32.0
Brisket	43.0
Rib	60.0
Short plate	32.0
Back	58.0
Triangle	46.5
Arm chuck	51.0
Bull & cow tenderloins	85.0

#### BEF PRODUCTS

Tongues	37.8*
Brains	7.8*
Hearts	35.8*
Livers, selected	18.8*
Livers, regular	55.8*
Tripe, scalded	12.3*
Tripe, cooked	15.8*
Lips, scalded	19.3*
Lips, unscalded	18.3*
Lungs	9.5@10.8*
Melts	9.5@10.8*
Udders	7.0@ 8.8*

\*Ceiling base prices, f.o.b. Chicago.

#### BEF HAM SETS

(Ceiling base prices, f.o.b. Chicago)	
Knuckles	62
Insides	62
Outsides	62

#### FANCY MEATS

(l.c.l. prices)	
Beef tongues, corned	42
Veal breads, under 6 oz.	80
6 to 12 oz.	90
12 oz. up	97
Calf tongues	32@33
Lamb fries	68
Ox tails, under 1/2 lb.	25.8*
Over 1/2 lb.	25.8*

\*Ceiling base price, f.o.b. Chicago.

#### WHOLESALE SMOKED MEATS

(l.c.l. prices)

Hams, skinned, 14/16 lbs., wrapped	56 @57
Hams, skinned, 14/16 lbs., ready-to-eat, wrapped	59
Hams, skinned, 16/18 lbs., wrapped	54 1/2@57
Hams, skinned, 16/18 lbs., ready-to-eat, wrapped	59
Bacon, fancy trimmed, brisket off, 8/10 lbs., wrapped	47
Bacon, fancy trimmed, seedless, 12/14 lbs., wrapped	43 @45
Bacon, No. 1 sliced, 1-lb., open-faced layers	52 @52 1/2

#### VEAL—SKIN OFF

Carcass (l.c.l. prices)

Prime, 85/150	55 1/2@58
Choice, 50/80	52 @55
Choice, 80/150	55 @57
Good, 50/80	50 @53
Good, 80/150	53 @56
Commercial, all weights	48 @52

For permissible additions to ceiling base prices, see CPR 24.

#### CARCASS LAMBS

(l.c.l. prices)

Prime, 30/50	56 1/2 @60
Choice, 30/50	56 @60
Good, all weights	56 @60

#### CARCASS MUTTON

(l.c.l. prices)

Choice, 70/down	
Good, 70/down	
Commercial, 70/down	

#### FRESH PORK AND PORK PRODUCTS

(l.c.l. prices)

Hams, skinned, 10/lb.	51 1/2@52
12/down	48 @48 1/2
Pork loins, boneless	62 @62 1/2

#### SAUSAGE MATERIALS

##### FRESH

Pork trim, regular	26 @27
Pork trim, regular, 50% lean	27 1/2 @29
Pork trim, spec. 85% lean	49 @50
Pork trim, ex. 85% lean	50 @52
Pork cheek meat, trimmed	41 @42

Bull meat, boneless	69*
Bon's cow meat, C.C.	57*
Beef trimmings	47*

#### SAUSAGE CASINGS

(F.O.B. Chicago)

(l.c.l. prices quoted to manufacturers of sausages.)

Beef casings	
Domestic rounds, 1% to 1 1/2 in.	75 @80
Domestic rounds, over 1 1/2 in., 140 pack	1.10 @1.15

Export rounds, wide, over 1 1/2 in.	1.55 @1.65
Export rounds, medium, 1% to 1 1/2 in.	1.05 @1.15
Export rounds, narrow, 1 in. under	1.25 @1.40

No. 1 weanards, 24 in. up	14 @15
No. 2 weanards, 22 in. up	8
No. 2 weanards, 20 in. up	9

Middles, sewing, 1% @ 1 1/2 in.	1.25 @1.35
Middles, select, wide, 2 1/2 in. @ 2 1/2 in.	1.45 @1.60
Middles, select, extra, 2 1/2 in. @ 2 1/2 in.	1.80 @2.00

Middles, select, extra, 2 1/2 in. @ 2 1/2 in.	2.40 @2.85
Beef bungs, export, No. 1	32 @34
Beef bungs, domestic, 26	Dried or sauted bladders, per piece:

12-15 in. wide, flat	24 @27
10-12 in. wide, flat	14 @17
8-10 in. wide, flat	5 @8

Pork casings	
Extra narrow, 29 @32 mm.	4.35 @4.45
Narrow, medium, 30 @33 mm.	4.15 @4.25

Medium, 32 @35 mm.	3.30 @3.40
Spec. med., 35 @38 mm.	2.65 @2.75
Wide, 38 @43 mm.	2.55 @2.65

Export bungs, 34 in. cut, 30 @ 32	
Large prime bungs, 34 in. cut	20 @21
Medium prime bungs, 34 in. cut	13 @16

Small prime bungs, 34 in. cut	11
Middles, per set, cap off	35 @79

#### DRY SAUSAGE

(l.c.l. prices)

Cervelat, ch. bung bungs	1.02 @1.05
Thuringer	82 @71
Farmer	82 @86

B. C. Salami	92 @96
B. C. Salami, new con.	60 @63
Genoa style salami, ch.	90 @99

Pepperoni	87 @88
Mortadella, new condition	59 @66
Italian style hams	78 @80

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- Food Chips.

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Big Four Corporation	Chip Products: Cheesies, Forkies, Shrimpies, Tomies.
Ehnr Provision Co.	Chipped Steaks
Krey Packing Co.	Beef & Gravy, Pork & Gravy
Manhattan Packing Co.	Smoked Salmon
Middleberry Food Products	Sliced Bacon
Otto Food Products Co.	Morton House Roast Beef & Gravy

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### DOMESTIC SAUSAGE

(l.c.l. prices)

Pork sausage, hog casings	47 1/2 @ \$2
Pork sausage, bulk	41 1/2 @ \$2
Frankfurters, sheep cas.	56 @ \$2
Frankfurters, skinless	56 @ \$2
Bologna	48 @ \$2
Bologna, artificial cas.	47 @ \$2
Smoked liver, hog bunga	48 @ \$2
New Eng. lunch. spec.	66 @ \$2
Mincing lunch. spec. ch.	54 @ \$2
Tongue and blood	47 @ \$2
Bacon	41 @ \$2
Sausage	36 @ \$2
Polish sausage, fresh	56 @ \$2
Polish sausage, smoked	56 @ \$2

### SEEDS AND HERBS

(l.c.l. prices)

	Whole	Ground
Caraway seed	28	32
Cominos seed	40	46
Mustard seed, fancy	26	..
Yellow American	30	..
Marjoram, Chilean	..	..
Oregano	22	26 1/2
Coriander, Morocco	..	..
Natural No. 1	35	40
Marjoram, French	56	62
Marjoram, Dalmatian	..	..
No. 1	1.33	1.45

### CURING MATERIALS

Cwt.

Nitrate of soda, in 400-lb. bbls., del. or f.o.b. Chgo.	\$ 9.39
Sulphur, n. ton, f.o.b. N.Y.	..
Dbl. refined gran.	11.00
Small crystals	14.00
Medium crystals	15.40
Pure rfd. gran. nitrate of soda	5.25
Pure rfd. powdered nitrate of soda	unquoted
Salt, in min. car. of 60,000 lbs. only, paper sacked, f.o.b. Chgo.	..
Granulated	Per ton \$21.60
Medium	28.00
Large bulk, 40 ton car. delivered Chicago	..
Sugar	11.60
Raw, 96 basis, f.o.b. New Orleans	6.50
Refined standard can gran.	8.50
Refined standard beef gran.	8.30
Packer's can sugar, 250 lb. bags, f.o.b. Reserve, La., less	8.15
Dextrose, per cwt.	..
In paper bags, Chicago	7.44

### PACIFIC COAST WHOLESALE MEAT PRICES

	Los Angeles	San Francisco	No. Portland
<b>FRESH BEEF (Carcass):</b>	May 22	May 22	May 22
STER:			
Choice:			
500-600 lbs.	\$56.50 @ \$59.00	\$56.83 @ \$57.00	\$57.00 only
600-700 lbs.	56.50 @ \$59.00	56.83 @ \$57.00	57.00 only
Commercial:			
500-600 lbs.	54.50 @ \$57.00	54.83 @ \$55.00	55.00 only
600-700 lbs.	54.50 @ \$57.00	54.83 @ \$55.00	55.00 only
COW:			
Commercial, all wts.	48.00 @ \$52.00	49.83 @ \$50.00	50.00 only
Utility, all wts.	44.50 @ \$44.00	44.83 @ \$45.00	45.00 only
<b>FRESH CALF:</b>	(Skin-Off)	(Skin-On)	(Skin-Off)
Choice:			
200 lbs. down	56.00 @ \$58.00	..	58.00 @ \$60.00
Good:			
200 lbs. down	55.00 @ \$57.00	..	56.00 @ \$58.00
<b>FRESH LAMB (Carcass):</b>			
Prime:			
40-50 lbs.	57.00 @ \$61.00	57.00 @ \$58.00	56.00 @ \$57.00
50-60 lbs.	57.00 @ \$61.00	56.00 @ \$57.00	55.00 @ \$57.00
Choice:			
40-50 lbs.	56.00 @ \$60.00	57.00 @ \$58.00	54.00 @ \$57.00
50-60 lbs.	56.00 @ \$60.00	56.00 @ \$57.00	54.00 @ \$57.00
Good, all wts.	55.00 @ \$59.00	56.00 @ \$58.00	54.00 @ \$57.00
<b>MUTTON (EWE):</b>			
Choice, 70 lbs. dn	34.00 @ \$36.00	35.00 @ \$37.00	..
Good, 70 lbs. dn	34.00 @ \$36.00	31.00 @ \$35.00	..
<b>FRESH PORK CARCASSES: (Packer Style)</b>	(Shipper Style)	(Shipper Style)	
60-120 lbs.	35.00 @ \$30.00	35.00 @ \$30.00	33.00 @ \$34.00
120-160 lbs.	34.50 @ \$36.00	35.00 @ \$36.00	33.00 @ \$34.00
<b>FRESH PORK CUTS No. 1:</b>			
LOINS:			
8-10 lbs.	48.00 @ \$50.00	52.00 @ \$54.00	48.00 @ \$51.00
10-12 lbs.	48.00 @ \$50.00	50.00 @ \$52.00	48.00 @ \$51.00
12-16 lbs.	48.00 @ \$50.00	48.00 @ \$50.00	47.50 @ \$49.00
PICNICS:			
4-8 lbs.	..	36.00 @ \$40.00	..
PORK CUTS No. 1: (Smoked)	(Smoked)	(Smoked)	
HAM, Skinned:			
12-16 lbs.	54.00 @ \$59.50	57.00 @ \$60.00	58.00 @ \$60.00
16-20 lbs.	54.00 @ \$56.00	55.00 @ \$57.00	57.00 @ \$59.00
BACON, "Dry Cure" No. 1:			
6-8 lbs.	46.00 @ \$53.50	52.00 @ \$54.00	49.00 @ \$51.00
8-10 lbs.	44.00 @ \$52.50	48.00 @ \$52.00	45.00 @ \$49.00
10-12 lbs.	44.00 @ \$52.50	..	45.00 @ \$49.00
LARD, Refined:			
Tierces	20.00 @ \$21.00	..	21.00 @ \$22.50
50 lb. cartons & cans	20.50 @ \$21.50	20.00 @ \$22.00	..
1 lb. cartons	20.50 @ \$22.00	22.00 @ \$23.00	22.00 @ \$23.00

### LEADING PACKERS USE



added safety

for

## NEW BOSS STUFFERS

Added safety features now available in Boss Stufflers create a bonus value of real and lasting importance. The new, extra safe Boss Stufflers cannot be opened while the piston is subjected to pressure, and cannot be closed while fingers are ex-

posed. Think for a moment what these safety features could save you in the uncertain months ahead.

Detailed information about the new Boss Stufflers will be sent promptly upon request.

### OTHER PROFIT MAKING FEATURES

#### BOSS STUFFERS

are built for capacities of 100 to 600 lbs.

★

On 400-500-600 pound sizes, lid and yoke swing on ball bearings for ease of opening and closing.

★

Lid is centered automatically when yoke is swung to "closed" position.

★

Rubber packed, semi-steel lid fits flush into safety ring for complete emptying of cylinder.

★

Yoke is electrically refined cast steel, and is equipped with spring actuated centering pin for perfect lid alignment.

★

Coarse pitch, double lead screw for rapid operation of lid.

★

Cylinder of heavy nickel bearing semi-steel is machined and polished inside for efficiency and cleanliness.

★

Flat top, floating piston has air tight packing. Piston and packing easily adjusted without removal of piston from cylinder. Piston fits flush against lid and safety ring for complete ejection of meat.

★

Right or left air intake (except 100 lbs. size which has one air intake only).

★

Globe valve and syphon create vacuum beneath piston for quick return.

★

Silencer for air exhaust.

★

Patented, stainless alloy Micro-Set Stuffer Valve is leak proof, non-binding and easily disassembled for cleaning.

★

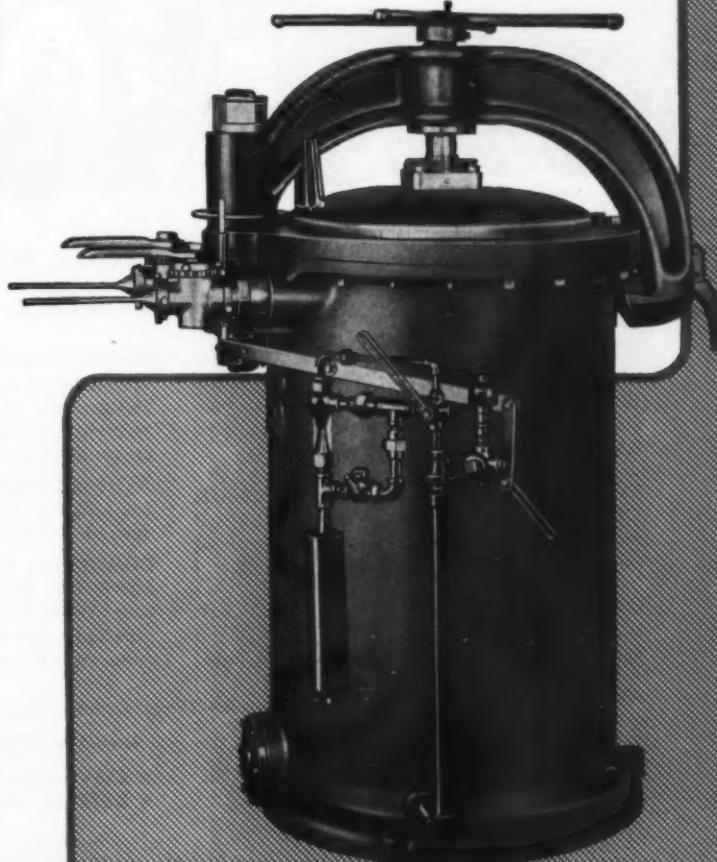
Two stuffer cocks on all but 100 lbs. size.

★

Two sets of stainless stuffer tubes with each stuffer (except 100 lbs. size, which is equipped with one set).

★

Zerk grease fittings throughout.



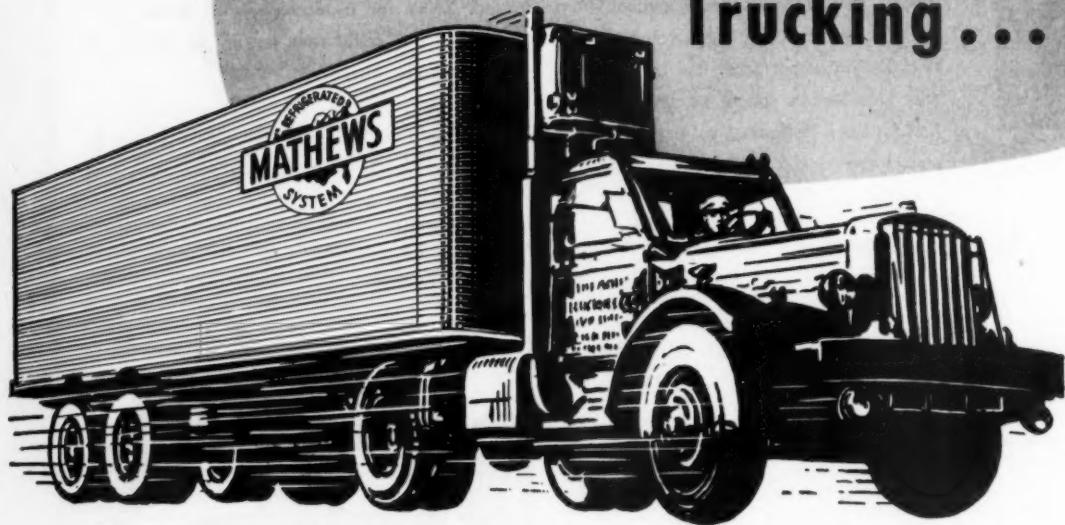
**BOSS**  
CHAR. G. SCHMITT

THE *Cincinnati* BUTCHERS' SUPPLY COMPANY  
CINCINNATI 16, OHIO

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# MATHEWS . . .

Pioneer in Refrigerated  
Trucking . . .



## Operates the Largest Fleet of Mechanically Refrigerated Trailer-Trucks in the World

**MATHEWS DRIVER-TRACTOR RELAY SYSTEM** eliminates the terminal "lay-over" and cuts delivery time in half. Mathews trailers are constantly on the move and shipments are speeded through, from pick-up to delivery.

**EVERY MATHEWS DRIVER IS SELECTED WITH EXTREME CARE**, trained by a highly skilled operator and thoroughly schooled in the art of perishable food transportation.

**OUR INTER-OFFICE TELETYPE HOOK-UP** enables us to quickly inform customers on the movement and location of shipments at all times.

**SAFETY CONTROLS INCLUDE I.C.C. AUTHORIZATION**, full insurance protection for shippers and periodic inspection of equipment. Terminal relays of drivers and tractors also greatly increase the safety factor.

**WITH NO CHARGE FOR REFRIGERATION**, our refrigerating unit maintains ZERO or any desired temperature, regardless of conditions.

**DIVISIONAL OFFICES IN PRINCIPAL CITIES** east of the Mississippi serve you promptly. At your service is a Divisional Manager of wide experience in the transportation of products requiring refrigeration.

General Offices: Ontario, New York—Phone 4751

Divisional Offices in:



- BOSTON, MASS.
- CHICAGO, ILL.
- CINCINNATI, O.

- CLEVELAND, O.
- DETROIT, MICH.
- JERSEY CITY, N. J.
- MEMPHIS, TENN.
- SALISBURY, MD.

Contact the Office Nearest You for Rates and Additional Information

# MATHEWS TRUCKING CORP.

*The Pioneer Refrigerated System Serving the Food Industry*

## CHICAGO PROVISION MARKETS

From The National Provisioner Daily Market Service

### CASH PRICES

#### F.O.B. CHICAGO OR

##### CHICAGO BASIS

THURSDAY, MAY 24, 1951

##### REGULAR HAMS

	Fresh or F.F.A.	S. P.	PICNICS	Fresh or F.F.A.	S. P.
8-10	48½¢	48½¢	4-6	36½¢	36½¢
10-12	48½¢	48½¢	4-8 range	36½¢	36½¢
12-14	48¢	48¢	6-8	35½¢	35½¢
14-16	48¢	48¢	8-10	35	35¢
			10-12	35	35½¢
			12-14	35	35½¢
			8/up, No. 2's		
			inc.	35	35½¢

##### BOILING HAMS

	Fresh or F.F.A.	S. P.	BELLIES	Fresh or Frozen	Cured
16-18	45½¢	45½¢	6-8	35	30½¢
18-20	44½¢	44½¢	8-10	34½¢	36¢
20-22	43½¢	43½¢	10-12	34	35½¢
			12-14	34	35½¢
			14-16	29	30½¢
			16-18	26½	28¢
			18-20	25	29½¢

##### SKINNED HAMS

	Fresh or F.F.A.	S. P.	GR. AMN. BELLIES	D. S. BELLIES
10-12	50¢	50¢	18-20	23½¢
12-14	50½¢	50½¢	20-25	22
14-16	50½¢	50½¢	25-30	21½¢
16-18	48½¢	48½¢	30-35	20
18-20	47	47	35-40	19½
20-22	45½¢	45½¢	40-50	19½
22-24	45½¢	45½¢		19½
24-26	45½¢	45½¢		18½
25-30	44	44		18½
25/up, No. 2's				
inc.				

##### OTHER B. S. MEATS

	Fresh or Frozen	Cured	FAT BACKS	Green or Frozen	Cured
Reg. Plates	17½		6-8	13½¢	13½¢
Clear Plates	14½		8-10	14½	13½¢
Square Jowls	17½		10-12	14	
Jowl Butts	15½@16		12-14	14	
S.P. Jowls	...		14-16	15	
			15	15@15½	
			16-18	15	
			18-20	15	
			20-25	15	15½

### LARD FUTURES PRICES

#### MONDAY, MAY 21, 1951

	Open	High	Low	Close
May	17.80	17.82½	17.77½	17.82½
July	17.65	17.75	17.62½	17.75
Sept.	17.60	17.72½	17.57½	17.67½
Oct.	17.12½	17.17½	17.05	17.17½
Nov.	16.80	16.85	16.80	16.85
Dec.	16.95	...	16.95	

Sales: 3,040,000 lbs.

Open interest at close Fri., May 18th: May 48, July 282, Sept. 385, Oct. 320, Nov. 62, Dec. 75, Jan. 2, Mar. 1; at close Sat., May 19th: May 46, July 297, Sept. 381, Oct. 323, Nov. 63, Dec. 75, Jan. 2 and Mar. one lot.

#### TUESDAY, MAY 22, 1951

	17.77½	18.10	17.77½	17.95
July	17.72½	17.75	17.72½	17.75
Sept.	17.65	17.75	17.62½	17.65
Oct.	17.25	17.25	17.05	17.07½
Nov.	16.75	16.75	16.55	16.75
Dec.	17.00	17.00	16.92½	16.92½

Sales: 2,680,000 lbs.

Open interest at close Mon., May 21st: May 34, July 257, Sept. 368, Oct. 329, Nov. 62, Dec. 75, Jan. 2 and Mar. one lot.

#### WEDNESDAY, MAY 23, 1951

	July	17.57½	17.57½	17.45	17.52½
Sept.	17.55	17.55	17.40	17.45b	
Oct.	17.00	17.00	16.80	16.85b	
Nov.	16.75	16.75	16.55	16.55	
Dec.	16.75	16.75	16.70	16.75a	

Sales: 5,440,000 lbs.

Open interest at close Tues., May 22nd: May 19, July 257, Sept. 396, Oct. 336, Nov. 62, Dec. 75, Jan. 2 and Mar. one lot.

#### THURSDAY, MAY 24, 1951

	July	17.40	17.45	17.15	17.27½
Sept.	17.35	17.40	17.00	17.15a	
Oct.	16.75	16.75	16.40	16.45b	
Nov.	16.27½	16.27½	16.12½	16.15b	
Dec.	16.50	16.55	16.25	16.30a	

Sales: 10,360,000 lbs.

Open interest at close Wed., May 23rd: May 16, July 246, Sept. 401, Oct. 344, Nov. 69, Dec. 82, Jan. 2 and Mar. 2 lots.

#### FRIDAY, MAY 25, 1951

	July	17.47½	17.47½	17.25	17.45
Sept.	17.27	17.27	16.97	16.97½	
Oct.	16.52½	16.52½	16.30	16.42½	
Nov.	16.20	16.20	15.85	16.05	
Dec.	16.40	16.40	15.97½	16.17½	

Sales: About 7,000,000 lbs.

Open interest at close, Thurs., May 24th: July 16, Sept. 237, Oct. 411, Nov. 371, Dec. 75, Jan. 2 and Mar. 2 lots.

#### SATURDAY, MAY 26, 1951

a—asked. b—bid. n—nominal.

#### WEEK'S LARD PRICES

	F.B. Lard	P.S. Lard	Leaf	Raw
May 19	17.80b		16.75	16.25b
May 21	17.82½n		16.75a	16.25n
May 22	17.95n		16.75a	16.25n
May 23	17.82½n		16.70n	16.20n
May 24	17.50n		16.50a	16.00n
May 25	17.62½n		16.50a	16.00n

a—asked. b—bid. n—nominal.

**FOR BETTER TEMPERATURE CONTROL**

Here's just the regulator to use when a simple device is required to maintain a constant temperature. Controls liquids or air. Prevents losses of OVER-heating. Saves fuel and labor. Users often report, "Economical, pays back its cost several times a year—gives years of reliable service". Variety of models. Will simplify your control problem.

**WHITE FOR BULLETIN 329**

**THE POWERS REGULATOR CO.**  
2725 GREENVIEW AVE., CHICAGO 14  
NEW YORK • LOS ANGELES • TORONTO  
Offices in over 50 Cities • Established 1891

**POWERS**

**No. 11 REGULATOR FOR Heat Exchangers • Vats • Dryers**  
Jacket Water Cooling • Fuel and Crude Oil Heaters and Treaters  
Bottles, Can, Dish and Metal Parts Washers • Drying Rooms

**AFRAL**  
**FRANKFURTER**  
and  
**BOLOGNA**  
**SEASONINGS**

There's a reason why more and more packers are standardizing on AFRAL frankfurter and bologna seasonings! It's the plus values you get in AFRAL Quality Products such as

- 1. Positive Flavor
- 2. Uniform Quality
- 3. Custom Blended for your trade

Remember that "taste tells" and "flavor sells" so specify AFRAL for really satisfying results.

**AFRAL CORPORATION**  
1933 So. Halsted St. • Chicago 8, Ill.

Sequoia Public Library

in July,  
it's two-handed selling

on **FRANKS**

Here's the first ad in a brand-new series on meat. It's a series that spotlights the meats you want to sell when you want to sell them—*those meats that are in ample supply when the ads come out.*

It's *two-handed* selling because: On one page it gives the ladies a big hand for coming up with ideas for "glamourizing" the thrifitier meats. And on an adjoining page, it takes housewives by the hand and shows them, step by step, how to make the most of the meat being featured.

This first two-page ad in the series features frankfurters with new and fancy trimmings. Note the appearance dates. Plan to tie in with them.

AMERICAN MEAT INSTITUTE • Headquarters, Chicago • Members throughout the U.S.



**Sausage Salesbuilder Kit for Stores**

Contains colorful store posters patterned after July ad on frankfurters and coming August ad on cold cuts—also mat sheet of sausage selling ideas for retail newspaper ads. Get these materials from American Meat Institute. Have them working when the national ads come out.



# MARKET PRICES

NEW YORK

## WHOLESALE FRESH MEATS

### CARCASS BEEF

(Ceiling base prices)

May 22, 1951

Per lb.

Prime, 800 lbs./down	58.7
Choice, 800 lbs./down	56.7
Good	54.7
Cow, commercial	49.7
Cow, utility	44.7

### BEEF CUTS

(Ceiling base prices)

Hindquarter	64.1
Forequarter	53.6
Round	57.7
Trimmed full loin	96.7
Flank	31.7
Short loin	120.4
Sirloin	77.3
Cross cut chuck	54.4
Regular chuck	55.7
Foreshank	33.7
Brisket	44.7
Rib	81.7
Short plate	33.7
Back	62.6
Triangle	48.2
Arm chuck	62.7
Choice:	
Hindquarter	62.0
Forequarter	51.7
Round	37.7
Trimmed full loin	85.7
Flank	31.7
Short loin	102.4
Sirloin	72.1
Cross cut chuck	51.4
Regular chuck	55.7
Foreshank	33.7
Brisket	70.7
Rib	70.7
Short plate	33.7
Back	59.7
Triangle	48.2
Arm chuck	52.7

### FRESH PORK CUTS

(l.c.l. prices)

Western

Hams, skinned, 14/down...	50 @52
Picnics, 4/8 lbs.	38 @52
Bellies, sq. cut, seedless, 8/12 lbs.	36 1/2 @37 1/2
Pork loins, 12/down	44 @50
Boston butts, 4/8 lbs.	43 @46
Spareribs, 3/down	39 @42
Pork trim., regular	27 @28
Pork trim., spec. 85% 50% @51	
City	
Hams, regular, 14/down...	50 @52
Hams, skinned, 14/down	52 @55
Shoulder shoulders,	
12/down	
Picnics, 4/8 lbs.	38 @40
Pork loins, 12/down	46 @52
Boston butts, 4/8 lbs.	44 @48
Spareribs, 3/down	43 @45
Pork trim., regular	25 @30

### FANCY MEATS

(l.c.l. prices)

Veal breeds, under 6 oz.	80
6 to 12 oz.	1.00
12 oz. up	1.25
Beef kidneys	16 1/2
Beef livers, selected	62 1/2
Beef livers, selected, kosher	62 1/2
Oxtails, over 1/2 lb.	27 1/2

\*Ceiling base prices.

### LAMBS

(l.c.l. prices)

Prime lambs	60 @60
Choice lambs	60 @60
Lamb, prime & ch.	60 @60
Hindsaddles, prime & ch.	68 @75
Loin, prime & ch.	60 @60

Western

Prime, all wts.	56 @63
Choice, all wts.	58 @63
Good, all wts.	56 @63

### DRESSED HOGS

(l.c.l. prices)

Hogs, gd. & ch., hd. on, lf. fat in	34 1/2 @35 1/2
100 to 136 lbs.	34 1/2 @35 1/2
137 to 153 lbs.	34 1/2 @35 1/2
154 to 171 lbs.	34 1/2 @35 1/2
172 to 188 lbs.	34 1/2 @35 1/2

### VEAL—SKIN OFF

(l.c.l. prices)

Prime carcass	58 @62
Choice carcass	56 @58
Good carcass	54 @58
Commercial carcass	51 @55

### BUTCHERS' FAT

(l.c.l. prices)

Shop fat	5%
Breast fat	7%
Edible suet	8%
Inedible suet	8%

For permissible additions to ceiling base prices, see GPR 24.

### CANADIAN STOCKS

Canadian storage stocks on May 1 are shown in the following table:

	May 1*	Apr. 1†	May 1
Beef	1951	1951	1950
Beef, 8,056,000	10,197,000	7,649,000	
Veal	1,547,000	876,000	2,595,000
Pork	25,814,000	23,370,000	30,753,000
Mutton & Lamb	1,194,000	1,093,000	1,603,000

\*Preliminary. †Revised.

### WESTERN DRESSED MEATS AT NEW YORK

WEDNESDAY, MAY 22, 1951

All quotations in dollars per cwt.

#### BEEF:

##### STEER:

Prime: 350-500 lbs. None

500-600 lbs. None

600-700 lbs. 58.70-60.95

700-800 lbs. 58.70-60.95

Choice: 250-300 lbs. None

500-600 lbs. 56.70-58.95

600-700 lbs. 56.70-58.95

700-800 lbs. 56.70-58.95

Good: 350-500 lbs. None

500-600 lbs. 54.70-56.95

600-700 lbs. 54.70-56.95

Commercial: 350-600 lbs. 49.70-51.95

600-700 lbs. 49.70-51.95

COW:

Commercial, all wts. 49.70-51.95

Utility, all wts. 44.70-46.95

#### VEAL—SKIN OFF:

Prime: 80-110 lbs. 58.00-62.00

110-150 lbs. 58.00-62.00

Choice: 50-80 lbs. 56.00-59.00

80-110 lbs. 57.00-59.00

110-150 lbs. 57.00-59.00

Good: 50-80 lbs. 54.00-56.00

80-110 lbs. 55.00-58.00

110-150 lbs. 55.00-58.00

Commercial, all wts. 56.00-55.00

SKINNED:

LOINS: 8-10 lbs. 44.00-50.00

10-12 lbs. 44.00-50.00

12-16 lbs. 48.00-48.00

BUTTS, BOSTON STYLE: 4-8 lbs. 45.00-46.00

HAMS: SKINNED: 10-14 lbs. 50.00-52.00

SPARERIBS: 3 lbs. down 39.00-42.00

## STANcase

STAINLESS STEEL

EQUIPMENT

## STAINLESS STEEL

## DRUMS

Available in 2 Sizes

Model No. 30 . . . 30 Gal. Capacity

Model No. 55 . . . 55 Gal. Capacity

### Ruggedly Constructed

For Lifetime Wear

STANCASE SANITARY, FOOD

HANDLING DRUMS are ruggedly constructed for lifetime service of 16 gauge Stainless Steel.

Inside surfaces are seamless; maintained sparklingly clean with minimum labor.

Top rims are rolled over a steel reinforcing-rod and closed all around.

Foot rings are made of Stainless Steel and are closed all around leaving no crevices where dirt might accumulate.

Foot ring takes the abuse of service (bottom of drum does not rest on the floor) and eases the rolling of heavily-laden drum.

### SPECIFICATIONS

#### MODEL No. 30

Capacity—30 Gal.

16 gauge Stainless Steel.

Inside dimensions:

Width 22 1/4"; Depth 28".

Overall height—29".

#### COVERS AVAILABLE

16 ga. Stainless Steel covers can be furnished.

#### MODEL No. 55

Capacity—55 Gal.

16 gauge Stainless Steel.

Inside dimensions:

Width 22 1/4"; Depth 34".

Overall height—35".

#### COVERS AVAILABLE

16 ga. Stainless Steel covers can be furnished.

MANUFACTURED BY

THE STANDARD CASING CO., Inc.

121 Spring Street \* New York 12, N. Y.



## Smokehouse Cleaning

YOU can now clean smokehouses more often and faster—with the Oakite Hot-Spray Unit shown above. Here's why:

This designed-for-the-job Oakite Cleaning Unit delivers 1 1/4 gallons of soil-penetrating Oakite detergent solution per minute under 30 lbs. pressure. Burned-on grease and creosote literally roll off. That means faster cleaning . . . lower cleaning costs.

The Oakite Hot-Spray Unit is versatile, too. By using specialized Oakite cleaners you can derust and descale belly boxes . . . clean iron chill vats, beef rendering kettles, floors . . . strip paint. Helpful facts FREE. Write Oakite Products, Inc., 20A Thames St., N. Y. 6, N. Y.

TRADE MADE REG. U. S. PAT. OFF.

SPECIALIZED INDUSTRIAL CLEANING

**OAKITE**

MATERIALS • METHODS • SERVICE

Technical Service Representatives in Principal Cities of U. S. & Canada



*Here's why you get increased production with the quick-easy working efficiency of*

## GLOBE-HOY HAM MOLDS

These molds are the simplest, most effective units ever designed. Anyone can operate them and turn out a perfect product every time. Just try one. See for yourself — in your own plant — how they step up production and give you all these "plus values" at the same time:

- **UNIFORM QUALITY** and appearance. Special springs allow 2 1/4" follow-through to match cooking shrinkage.
- **NO RE-PRESSING** because of the scientifically designed, non-tilting cover construction.
- **EASY CLEANING** because the stainless steel mold and its cover are one-piece seamless units.
- **LONG LIFE** in strenuous, year after year production has made them the first choice in the packing industry.

**Write for full details . . . or a trial mold!**

### THE GLOBE COMPANY

4000 S. Princeton Ave.  
Chicago 9, Illinois

### MEAT PRICES AT PHILADELPHIA

Prices paid for wholesale meats at the Philadelphia market on Tuesday, May 22, are shown in the following table. Prices are reported by the U. S. Department of Agriculture on a per hundredweight basis.

#### Locally Dressed Meats

##### FRESH BEEF CUTS:

Prime:

Hindquarters, 600-700 lbs.*	\$64.10 only
Tr. full loin	66.70 only
Round	57.70 only
Flank	31.70 only
Ribs	81.70 only
Ribs, kosher	81.70 only
Arm chuck	52.70 only
Short plate	33.70 only
Short plate, kosher	37.90 only
Brisket	44.70 only
Briskets, kosher	49.90 only
Cross cut chuck	51.40 only

Choice:

Hindquarters, 600-700 lbs.*	62.00 only
Tr. full loin	57.70 only
Round	52.70 only
Flank	31.70 only
Ribs	70.70 only
Ribs, kosher	70.70 only
Arm chuck	52.70 only
Short plate	33.70 only
Short plate, kosher	37.90 only
Brisket	44.70 only
Briskets, kosher	49.90 only
Cross cut chuck	51.40 only

Good:

Hindquarters, 600-700 lbs.*	58.00 only
Tr. full loin	56.70 only
Round	52.70 only
Flank	31.70 only
Ribs	70.70 only
Ribs, kosher	70.70 only
Arm chuck	52.70 only
Short plate	33.70 only
Short plate, kosher	37.90 only
Brisket	44.70 only
Briskets, kosher	49.90 only
Cross cut chuck	51.40 only

Commercial:

Hindquarters, 600-700 lbs.*	55.00 only
Tr. full loin	54.00 only
Round	52.00 only
Flank	31.70 only
Ribs	70.70 only
Ribs, kosher	70.70 only
Arm chuck	52.70 only
Short plate	33.70 only
Short plate, kosher	37.90 only
Brisket	44.70 only
Briskets, kosher	49.90 only
Cross cut chuck	51.40 only

Commercial:

Hindquarters, 600-700 lbs.*	55.00 only
Tr. full loin	54.00 only
Round	52.00 only
Flank	31.70 only
Ribs	70.70 only
Ribs, kosher	70.70 only
Arm chuck	52.70 only
Short plate	33.70 only
Short plate, kosher	37.90 only
Brisket	44.70 only
Briskets, kosher	49.90 only
Cross cut chuck	51.40 only

Cow:

Hindquarters, 600-700 lbs.*	49.95 only
Tr. full loin	52.00 only
Round	50.00 only
Flank	31.70 only
Ribs	70.70 only
Ribs, kosher	70.70 only
Arm chuck	52.70 only
Short plate	33.70 only
Short plate, kosher	37.90 only
Brisket	44.70 only
Briskets, kosher	49.90 only
Cross cut chuck	51.40 only

All Weights:

Hindquarters, 600-700 lbs.*	49.95 only
Tr. full loin	52.00 only
Round	50.00 only
Flank	31.70 only
Ribs	70.70 only
Ribs, kosher	70.70 only
Arm chuck	52.70 only
Short plate	33.70 only
Short plate, kosher	37.90 only
Brisket	44.70 only
Briskets, kosher	49.90 only
Cross cut chuck	51.40 only

#### Western Dressed Meats

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Steer:

Prime, 600-700 lbs.	\$38.70 @ \$61.55
Prime, 700-800 lbs.	\$38.70 @ \$61.55
Choice, 600-700 lbs.	\$36.75 @ \$59.45
Choice, 700-800 lbs.	\$36.75 @ \$59.45
Good, 500-600 lbs.	\$35.00 @ \$57.45
Good, 600-700 lbs.	\$35.00 @ \$57.45
Commercial, 350-600 lbs.	49.95 @ \$52.15

Cow:

All Weights:	49.70 @ \$52.00
Commercial . . . Utility, all wts.	49.70 @ \$52.00

##### FRESH VEAL (Skin Off):

Prime, 80-110 lbs.	\$58.00 @ \$61.00
Prime, 110-150 lbs.	\$58.00 @ \$61.00
Choice, 80-110 lbs.	\$56.00 @ \$58.00
Choice, 110-150 lbs.	\$56.00 @ \$58.00
Good, 80-110 lbs.	\$54.00 @ \$61.00
Good, 110-150 lbs.	\$54.00 @ \$61.00
Commercial, all wts.	50.00 @ \$54.00

##### FRESH LAMB:

Prime, 30-40 lbs.	\$58.00 @ \$64.00
Prime, 40-50 lbs.	\$58.00 @ \$64.00
Choice, 30-40 lbs.	\$57.00 @ \$62.00
Choice, 40-50 lbs.	\$57.00 @ \$62.00
Choice, 50-60 lbs.	\$56.00 @ \$62.00
Good, all wts.	54.25 @ \$57.00

##### FRESH PORK CUTS:

Loins, No. 1 (blade-less included)	
S-10 lbs.	44.00 @ \$49.00
10-12 lbs.	44.00 @ \$49.00
Boston butts, 4-8 lbs.	42.00 @ \$46.00
Regular picnics, 4-8 lbs.	37.00 @ \$40.00
Spareribs, 3 lbs. down.	39.00 @ \$42.00

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S-10 lbs.	44.00 @ \$49.00
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Boston butts, 4-8 lbs.	42.00 @ \$46.00
Regular picnics, 4-8 lbs.	37.00 @ \$40.00
Spareribs, 3 lbs. down.	39.00 @ \$42.00



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57.45  
57.45

52.15

52.00

61.00  
61.00  
58.00  
58.00  
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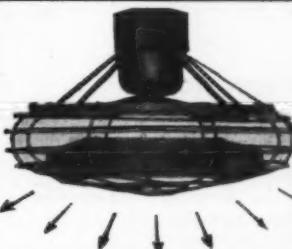
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# BY-PRODUCTS....FATS AND OILS

## TALLOWS AND GREASES

Thursday, May 24, 1951

The market for tallow and grease was dull and without activity the early part of the week. Big soaper interests have been out of the market for all practical purposes, with sufficient supplies rolling from contracts for their scheduled operations. Other consumers also have been cautious in their inquiry for materials and dealers have had no incentive to buy.

Notwithstanding the lack of trading, selling pressure has not been great and the price structure was practically unchanged from a week ago, although an occasional tank of lower grade sold at a discount, principally due to poor location, and/or the need for immediate movement.

Later in the week, the market for the undergrade materials eased further and they were priced down on an offering basis.

The following were prices f.o.b. tank cars or tank trucks, producers plant on Thursday:

**TALLOWS:** Edible tallow, 15½@ 15½c; fancy, 15c; choice, 14½c; prime, 14c; special, 14½c; No. 1, 13c; No. 3, 12c, and No. 2, 11½c.

**GREASES:** Choice white, grease 14½c; A-white, 14c; B-white, 13½c; yellow, 12c; house, 11½c, and brown, 11½c.

## OLEOMARGARINE PRODUCTION

A total of 91,137,000 lbs. of colored and uncolored margarine were produced in the month of March compared with 95,315,000 lbs. in the same month a year earlier, according to the National Association of Margarine Manufacturers. Colored margarine production rose to 65,717,000 lbs. in the month compared with 32,135,000 lbs. in March, 1950 and uncolored margarine slumped to 25,420,000 lbs. compared to 63,180,000 lbs. produced a year earlier. Stocks

of colored margarine held at producing plants at the beginning of March totaled 10,203,000 lbs., and end-of-the-month stocks were 10,600,000 lbs. Uncolored margarine stocks at the beginning of March were 4,712,000 lbs. and at the end of the month totaled 5,783,000 lbs. Total margarine output in the first quarter of 1951 was 283,442,000 lbs. compared with 260,851,000 lbs. in the first quarter of 1950.

## BY-PRODUCTS MARKETS

(Chicago, Thursday, May 24, 1951)

### Blood

	Unit
Ammonia	\$7.50n

Unground, per unit of ammonia.....\$7.50n

### Digester Feed Tankage Materials

	Unit
Wet rendered, unground, loose	\$84.00@8.50n
Low test	\$7.50@7.75n
High test	3.25

### Packinghouse Feeds

	Carlots,
	per cwt.
50% meat and bone scraps, bagged	\$10.00@11.00
50% meat and bone scraps, bulk	100.00@105.00
55% meat scraps, bulk	110.00
60% digester tankage, bulk	105.00
60% digester tankage, bagged	115.00
80% blood meal, bagged	160.00
60% standard steamed bone meal, bagged	77.50

### Fertilizer Materials

	Per unit
High grade tankage, ground, per unit ammonia	\$7.50
Hoof meal, per unit ammonia	7.50

### Dry Rendered Tankage

	Per unit
	Protein
Cake	\$1.70@1.75n
Expeller	*1.70@1.75n

### Gelatine and Glue Stocks

	Per cwt.
Calf trimmings (limed)	\$2.50
Hide trimmings (green, salted)	1.75@2.00
Cattle jaws, skulls and knuckles, per ton	6½@7
Pig skin scraps and trimmings, per lb.	60.00@65.00
	9½

### Animal Hair

Winter coil dried, per ton	\$110.00@115.00
Summer coil dried, per ton	*90.00@100.00
Cattle switches, per piece	6½@7
Winter processed, gray, lb.	18½@14
Summer processed, gray, lb.	9@10

n—nominal.

\*Quoted delivered basis.

## VEGETABLE OILS

Wednesday May 23, 1951

Crude vegetable oils continued to drift downward this week in thin trading. Some observers early in the period commented that even a light volume of business would turn the markets around, but such a development failed to materialize and prices edged to lower levels. Things started off poorly on Monday with May soybean oil selling off ½@½c at 19c and the deferred positions also quoted lower. May oil was held later at 19½c. June and July coupled moved at 19c and straight July was taken by exporters at 18½c, sellers' tanks. Crude cotton oil sold in Texas at 22c and corn oil was offered at 22c. Coconut oil was quoted at 15½c in New York.

Trading was slow on Tuesday and prices moved slightly lower. May soybean oil again traded at 19c and there were reports of business ½c under. July oil moved at 18½c and August was said to be obtainable at 18½c. Corn oil was offered at 22c and was valued at 21½@22c. Peanut oil sold at 21½c. Coast coconut oil was offered at 14½c and New York 1c higher.

May and spot soybean oil sold in a limited way at midweek at 18½c and July at 18½c; August shipment oil was purchased at 17½@17½c per lb. Trading volume in soybean oil was fairly good but other oils were very dull.

**SOYBEAN OIL:** On the basis of mid-week trading the market was quoted at 18½c.

**COTTONSEED OIL:** On a nominal

## EASTERN BY-PRODUCTS MARKET

New York, May 24, 1951

Dried blood was quoted Thursday at \$7.50@\$8 per unit of ammonia. Low test wet rendered tankage moved at \$8 nominal per unit of ammonia, and high test tankage sold at \$9. Dry rendered tankage sold at \$1.70 per protein unit.

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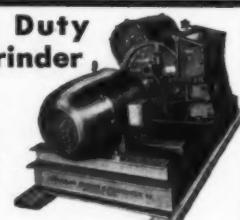
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basis Valley and Southeast oil were valued at 22c and Texas at 21 1/4c. Cottonseed oil futures market quotations at New York were as follows:

MONDAY, MAY 21, 1951

	Open	High	Low	Close	Pr. Change
July	24.70	24.70	24.50	24.55	22.01
Sept.	21.65	21.70	21.60	21.55	22.09
Oct.	19.64	19.75	19.60	19.68	20.02
Dec.	19.26	19.35	19.28	19.28	19.54
Jan.	*19.00	19.00	19.00	*19.00	*19.30
Mar.	*19.00	19.10	18.97	19.00	*19.28
May	*18.75	18.80	18.80	*18.65	*19.00
July ('52)	*18.10	18.10	18.00	*18.30	*18.90
Sales:	434 lots.				

TUESDAY, MAY 22, 1951

	Open	High	Low	Close	Pr. Change
July	24.60	24.65	24.20	24.25	*24.55
Sept.	21.69	21.74	21.25	21.31	21.66
Oct.	19.70	19.70	19.28	19.32	19.68
Dec.	19.30	19.32	19.01	19.01	19.28
Jan.	*19.10	19.00	18.80	*18.80	*19.08
Mar.	*19.00	19.00	18.80	18.80	*19.00
May	*18.70	18.70	18.50	*18.50	*18.65
July ('52)	*18.10	18.10	18.00	*18.25	*18.30
Sales:	537 lots.				

WEDNESDAY, MAY 23, 1951

	Open	High	Low	Close	Pr. Change
July	24.20	24.20	23.70	23.70	24.25
Sept.	21.67	21.70	20.86	20.77	21.31
Oct.	19.22	19.24	18.71	18.80	19.32
Dec.	18.95	18.97	18.50	18.57	19.01
Jan.	*18.80	18.75	18.50	*18.50	*18.50
Mar.	*18.70	18.71	18.40	18.34	18.80
May	*18.40	18.50	18.31	*18.10	*18.50
July ('52)	*18.10	18.10	17.90	*17.90	*18.25
Sales:	772 lots.				

THURSDAY, MAY 24, 1951

	Open	High	Low	Close	Pr. Change
July	23.44	23.65	23.25	*23.52	23.70
Sept.	20.70	20.74	20.36	20.52	20.77
Oct.	18.80	18.88	18.57	18.75	18.80
Dec.	18.55	18.61	18.29	18.48	18.57
Jan.	*18.35	18.32	18.02	18.02	*18.35
Mar.	*18.35	18.43	18.20	*18.26	18.34
May	*18.00	18.00	17.90	*18.10	*18.10
July ('52)	*17.70	17.70	17.80	*17.80	*17.90
Sales:	754 lots.				

PEANUT OIL: The Wednesday quotation was 21 1/4c nominal.

COCONUT OIL: This market again lost ground during the week and the

Pacific Coast quotation was 14 1/4c.

CORN OIL: The nominal quotation at midweek was 21 1/4c.

### VEGETABLE OILS PRODUCTION

March, 1951, factory production of vegetable oils, in pounds, (with corresponding February figures in parentheses): Cottonseed, crude, 75,456,000 (103,897,000), refined, 89,675,000 (110,864,000); peanut, crude, 21,514,000 (17,690,000), refined, 15,786,000 (16,127,000); corn, crude, 22,486,000 (20,533,000), refined, 23,297,000 (20,441,000); soybean, crude, 240,426,000 (215,973,000), refined, 187,733,000 (171,360,000); coconut, crude, 48,080,000 (37,531,000), refined, 31,844,000 (25,683,000).

Factory consumption of vegetable oils was: Cottonseed, crude, 104,192,000 (121,061,000), refined, 76,811,000 (92,265,000); peanut, crude, 16,443,000 (16,839,000), refined, 7,976,000 (8,296,000); corn, crude, 25,182,000 (22,022,000), refined, 19,758,000 (20,264,000); soybean, crude, 214,626,000 (183,691,000), refined, 165,942,000 (162,202,000); coconut, crude, 56,197,000 (49,398,000), refined, 27,784,000 (24,438,000).

March 31, 1951, factory and warehouse stocks, compared with February 28, were as follows: Cottonseed, crude, 60,010,000 (87,973,000), refined, 225,820,000 (204,544,000); peanut, crude, 19,424,000 (12,308,000), refined, 23,647,000 (17,591,000); corn, crude, 12,806,-

000 (14,073,000), refined, 6,730,000 (4,614,000); soybean, crude, 130,692,000 (131,235,000), refined, 98,320,000 (70,495,000); coconut, crude, 103,572,000 (93,482,000), refined, 12,813,000 (11,505,000).

### Pennsylvania May Conduct Oleo Referendum

A state-wide referendum to determine whether the people want the sale of yellow oleomargarine legalized would be conducted under terms of a bill introduced recently in the Pennsylvania Senate.

Seven yellow oleomargarine bills were killed by the House agriculture committee. The Senate agriculture committee killed four.

### VEGETABLE OILS

Wednesday, May 23, 1951

Crude cottonseed oil, carloads f.o.b. mills	22n
Valley	22n
Southeast	22 1/2n
Midwest	22 1/2n
Corn oil in tanks, f.o.b. mills	19 1/2n
Soybean oil, Decatur	19 1/2n
Peanut oil, f.o.b. Southern Mills	18 1/2n
Coconut oil, Pacific Coast	15 1/2n
Cottonseed foods	
Midwest and West Coast	4 1/2n
East	4 1/2n

n—asked. n—nominal.

### OLEOMARGARINE

Wednesday, May 23, 1951

White domestic vegetable	33
White animal fat	33
Milk churned pastry	31 1/2
Water churned pastry	30 1/2

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# HIDES AND SKINS

Market marking time until May 28, new allocation period—Some preliminary negotiations in outside markets but packers inactive—Anticipate slight increase in allocations.

## CHICAGO

**PACKER HIDES:** With packers refusing to enter into any type of trading until the new allocations are issued the packer market was almost completely inactive during the past week. There was the usual amount of speculation and the same old talk with regard to the supply of light and heavy hides, but as for facts, there were none.

With regard to the supply of light and heavy hides, all are in agreement that the situation of too many heavies and too few lights will be for the most part unchanged; however, if allocations are increased, as some think they will be, then there should be ample opportunity to move more of the heavies.

Of good news to most all interested parties was the evidence of an improvement in the movement of leather. On the dark side was the low kill this week, the first that the new OPS compliance buying rule was effective. The rule does not affect all packers until the first part of June, but on the basis of this week's returns it will have an

adverse effect on future marketings.

**SMALL PACKER-WEST COAST:** Scattered preliminary negotiations, preparatory to the issuance of allocations May 28, was the extent of activity in these markets during the last few days. Tanners on their part were anxious to have as many light hides as possible held for them, while packers were intent on having at least part of their heavy hides allocated in advance. There was no trading but rather just a "mutual understanding."

As has been true for some time, it was not easy to obtain the full ceiling on the heavier average hides, but many were of the opinion that there was at least a small measure of improvement in these. One trader noted that whereas it was 60/up and 65/up hides that have been difficult to sell, the average has now moved up to those above 70 lbs. Freight was also entering into the heavy hide picture and plants that were located favorably to tanners were in little better position to obtain the full ceiling prices. The light hides continue to be in short supply and are easily moved. With the mixed situation with regards to demand there naturally would be a tendency for a little trading and "tie in" selling.

**CALFSKINS AND KIP SKINS:** Although no actual trading was permitted in skins, as was the case in hides, a little preliminary groundwork was being laid for the next allocation period. Light skins remain on the weak side with buyers' ideas 7 to 10c below ceiling levels; however, most small packers are reluctant to trade this basis and are of the opinion that over a period of time they can realize the top price for these, as well as any other type hide or skin.

Unlike the small packer the "packer" is remaining more or less aloof from these early negotiations, so their views were not fully clear. It would probably be safe to assume that the 2½c discount that they gave in some trades of light calfskins last period would be about the maximum they would consider. Kip and heavy calf remain in short supply and are used to help move the lighter ones.

**SHEEPSKINS:** The recent doldrum period that had descended on this market, appears to be on the way out, with an improved demand reported from several diverse directions. Both pullers and tanners reportedly are in the market, and although supplies have also shown some improvement, the over-all picture is tight.

Clips are scarce and most packers are processing their own. There was some trading in No. 1's, 2's and 3's with prices steady at the individual

## CHICAGO HIDE QUOTATIONS

### PACKER HIDES

	Week ended May 24, 1951	Previous Week	Cor. week 1950
Nat. stra. ....	53 1/2	53 1/2	52 1/2
Hvy. Texas stra. ....	50*	50*	48 1/2
Hvy. butt. brand'd stra. ....	50*	50*	48 1/2
Hvy. Col. stra. ....	29 1/2*	29 1/2*	18
Ex. light Tex. stra. ....	37*	37*	26 1/2
Brand'd cows. ....	33*	33*	23
Hvy. nat. cows. ....	31*	34*	23 1/2
Nat. nat. cows. ....	36 1/2	37*	27
Nat. butts. ....	24*	24*	15 1/2
Brand'd butts. ....	23*	23*	14 1/2
Calfskins, Nor. 15/under. ....	80*	80*	62 1/2
Kips, Nor. mat. 15/25. ....	60*	60*	46
Kips, Nor. branded. ....	57 1/2*	57 1/2*	43 1/2

### SMALL PACKER HIDES

STEERS AND COWS:		
70 lbs. and over. ....	28 1/2*	28 1/2*
35-50 lbs. ....	37 1/2*	37 1/2*
Bulls 65/over. ....	23*	23*
Heavy, averages 60/up selling below ceiling. ....		
Subtract 1/4c from base prices for every 1 lb. increase in weight over 35 lbs. All prices f.o.b. point of shipment, flat for No. 1's and No. 2's.		

### SMALL PACKER SKINS

Calfskins under 15 lbs. ....	72*	72*
Kips, 15/30. ....	51*	51*
Blunks, regular. ....	3.25*	3.25*
Blunks, hairless. ....	90*	90*

\*Calfskin under 15 selling below ceilings.

### SHEEPSKINS, ETC.

Phr. shearlings, No. 1. ....	6.00n	6.00n	8.00
Dry Pelts, 52@ 55n		52@55n	
Horsehides, untrmd. ....	16.00n	15.00@16.00n	11.50@11.75
n—nominal. *Ceiling price under Regulation 2. Revision 1.			

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Validity and Infringement Investigations and Opinions.

Booklet and form "Evidence of Conception" forwarded upon request.

ceilings. No. 1's about \$6, 2's, \$3.50@ \$4 and 3's \$2.25. A few more "genuine" are reported to be arriving at river points, and interest in these is placed \$7@\$7.50 each, range. Tanners are buyers of these now, but if the clips continue to be withheld from the market, it is possible that pullers too might turn to the "genuine."

Last week the National Production Authority issued order M-62 which limited the processing of sheepskins and shearlings, in addition to other skins to 200 per cent of last year's monthly average. This order covers the May-June period. With packers sheep kill restricted to 80 per cent of that a year ago, the two do not line up very well.

#### N. Y. HIDE FUTURES

MONDAY, MAY 21, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	27.50b	27.50b	27.50b	28.50b

Sales: None.

TUESDAY, MAY 22, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	27.50b	27.50b	27.50b	28.50b

Sales: None.

WEDNESDAY, MAY 23, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	27.50b	27.50b	27.50b	28.50b

Sales: None.

THURSDAY, MAY 24, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	27.50b	27.50b	27.50b	28.50b

Sales: None.

FRIDAY, MAY 25, 1951

	Open	High	Low	Close
June	30.00b	30.00b	30.00b	30.00b
July	29.50b	29.50b	29.50b	29.50b
Oct.	27.50b	27.50b	27.50b	28.50b

Sales: None.

b—bid. n—nominal.

#### CHICAGO HIDE MOVEMENT

Receipts of hides at Chicago for the week ended May 19, 1951, were 4,413,000 lbs.; previous week, 4,005,000 lbs.; same week 1950, 5,615,000 lbs.; 1951 to date 113,832,000 lbs.; corresponding period, 1950, 121,435,000 lbs.

Shipments for the week ended May 19, totaled 3,605,000 lbs.; previous week, 3,321,000 lbs.; corresponding week 1950, 5,046,000 lbs.; 1951 to date, 93,352,000 lbs.; corresponding period 1950, 92,468,000 lbs.

For good men and equipment see the classified section.

## WEEK'S CLOSING MARKETS

### AMI PROVISION STOCKS

Pork holdings of packers reporting to the American Meat Institute fell 32,800,000 lbs. in the two-week period ended May 19, dropping to 32,800,000 lbs. The present total was 48,200,000 lbs. more than holdings of 429,000,000 lbs. on the same date a year earlier.

Although lard stocks gained 1,000,000 lbs. in the first two weeks of May, the 104,800,000 lbs. of lard held on May 19 was far below inventories of 132,600,000 lbs. held a year earlier.

Provision stocks as of May 19, 1951, as reported to the American Meat Institute by a number of representative companies, are shown in the following table. Because firms reporting are not always the same from period to period (although comparisons are always made between identical groups), the table shows May 19 stocks as percentages of holdings two weeks earlier, last year and the 1947-49 average.

May 19 stocks as Percentages of Inventories on

APR. 28 1951 MAY 13 1950 1947-49

BELLIES 1951 1950 V.

Cured, D. S. 95 91

Cured, S. P. & D. C. 100 95 101

Frozen-for-cure, regular. 94 297 204

Frozen-for-cure, S. P. &

D. C. 94 111 134

Total bellies 96 111 117

HAMS 96 111 117

Cured, S. P. regular 89 73 50

Cured, S. P. skinned 96 117 126

Frozen-for-cure, regular. 200 200 50

Frozen-for-cure, skinned 87 104 109

Total hams 92 111 117

PICNICS 91 93 105

Cured, S. P. 101 83 111

Frozen-for-cure 84 103 101

Total picnics 91 93 105

FAT BACKS, 103 123 70

D. S. CURED 103 123 70

OTHER CURED AND FROZEN-FOR-CURE

Cured, D. S. 97 81 60

Cured, S. P. 93 86 82

Frozen-for-cure, D. S. 95 138 60

Frozen-for-cure, S. P. 101 103 147

Total other 98 96 102

BARRELED PORK 137 73 79

TOT. D. S. CURED ITEMS 97 63 83

TOT. FROZ. FOR D. S. 94 252 149

TOT. S. P. & D. C. CURED 98 101 106

TOT. S. P. & D. C. FROZ. 92 108 125

TOT. CURED & FROZEN-FOR-CURE 95 110 113

FRESH FROZEN 94 111 116

LOINS, SHOULDERS, BUTTS AND SPARERIBS 82 123 181

ALL OTHER 93 123 109

SPARERIBS 86 123 145

TOT. ALL PORK MEATS 94 111 116

RENDERED PORK 127 131 109

FATS 127 131 109

LARD 127 88 81

†Small percentage change.

### FRIDAY'S CLOSINGS

#### Provisions

The live hog top at Chicago was \$21.75; the average, \$20.90.

Provisions prices were quoted as follows: Under 12 pork loins, 47@47½; 10/14 green skinned hams, 50½@51; Boston butts, 44@45; 16/down pork shoulders, 37½@38½; 3/down spare-ribs, 37@37½; 8/12 fat backs, 14; Regular pork trimmings, 25@26; 18/20 DS bellies, 23½@24n; 4/6 green picnics, 36%@37; 8/up green picnics, 35@35½.

P.S. loose lard was quoted at 17.62 nominal and P.S. lard in tierces at 16.50 nominal.

#### Cottonseed Oil

Closing cottonseed oil futures at New York were: July 23.27; Sept. 20.45-37; Oct. 18.63; Dec. 18.33-34; Jan. 18.15; Mar. 18.12-06; May 17.95 bid, 18.12 asked. Sales totaled 389 lots.

### LIVESTOCK EXPORTS-IMPORTS

United States exports and imports of livestock during March were:

	March 1951	March 1950
No.	No.	

EXPORTS (domestic)	March 1951	March 1950
Cattle, for breeding	332	1,072
Other cattle	37	39
Hogs (swine)	21	188
Sheep	110	206
Horses, for breeding	19	21
Other horses	62	148
Mules, asses and burros	29	55

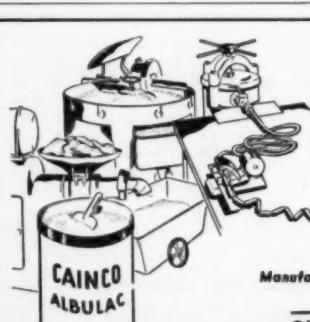
IMPORTS—

Cattle, for breeding, free—Canada—	March 1951	March 1950
Bulls	194	152
Cows	1,288	1,465
Cattle, other edible (dut.)—Canada—		
Over 700 pounds... (Dairy	3,330	3,195
(Other 14,062		14,782
200-700 pounds	4,284	11,779
Under 200 pounds	966	4,950
Hogs—		
For breeding, free	117	92
Edible, except for breeding (dut.) <sup>2</sup>	6	12
Horses—		
For breeding, free	4	2
Other (dut.)	115	185
Sheep, lambs, and goats, edible (dut.)	1,197	15,338

<sup>1</sup>Excludes Newfoundland and Labrador.

<sup>2</sup>Number of hogs based on estimate of 200 pounds per animal.

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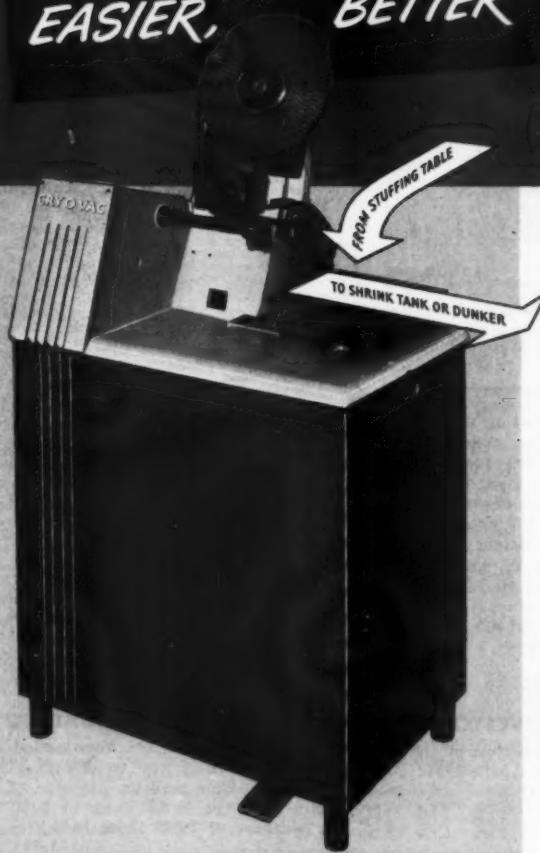
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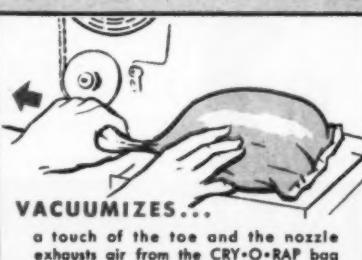
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# LIVESTOCK MARKETS

Weekly Review

## Larger Cattle Marketings Boost Weekly Meat Output 3 Per Cent

**A**N INCREASE of 3 per cent in federally inspected meat production brought total output to 292,000,000 lbs. in the week ended May 19, according to the U. S. Department of Agriculture. The current total compared with 283,000,000 lbs. produced in both the previous week and the correspond-

ing week was 5 per cent below the 1,118,000 killed the week before, the May 19 kill remained 13 per cent above the 941,000 head slaughtered in the same week a year ago. Pork production was 147,000,000 lbs. compared with 152,000,000 lbs. produced a week earlier and 130,000,000 lbs. in the same week

### ESTIMATED FEDERALLY INSPECTED SLAUGHTER AND MEAT PRODUCTION

Week ended May 19, 1951, with comparisons

Week Ended	Beef		Veal		Pork		Lamb and Mutton		Total Meat	
	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.	Number	Prod.
May 19, 1951...	232	120.5	90	9.5	1,064	146.8	142	5.8	291.6	
May 12, 1951...	205	115.0	96	9.8	1,118	152.0	139	6.0	282.8	
May 20, 1950...	240	131.1	114	12.4	941	130.0	208	9.5	283.0	

### AVERAGE WEIGHTS (LBS.)

Week Ended	Cattle		Calves		Hogs		Sheep and Lambs		LARD PROD.	
	Live	Dressed	Live	Dressed	Live	Dressed	Live	Dressed	Per mil. lbs.	Total
May 19, 1951...	1,000	558	190	106	246	138	94	41	14.3	37.5
May 12, 1951...	1,005	561	183	102	242	136	96	43	14.5	39.1
May 20, 1950...	890	546	194	109	246	138	95	46	15.1	35.0

ing week in 1950. Although both calf and hog kill declined, the primary factor in the production rise was that a larger number of cattle were moved to market to beat the ceiling price deadline.

Cattle slaughter of 232,000 head, while 3 per cent below a year ago, rose 13 per cent above the previous week. Beef production amounted to 130,000,000 lbs. in the week compared with 115,000,000 lbs. a week earlier and 131,000,000 lbs. a year ago.

Calf slaughter dropped to 90,000 head from 96,000 head in the previous week and 114,000 head last year. Output of inspected veal for the three weeks under comparison was 9,500,000, 9,800,000 and 12,400,000 lbs., respectively.

Although the 1,064,000 hogs killed

of 1950. Lard production was estimated at 37,500,000 lbs. compared with 39,100,000 lbs. in the preceding week and 35,000,000 lbs. a year ago.

Sheep and lamb slaughter rose to 142,000 head from 139,000 a week before, but was far below the 208,000 head slaughtered in the same week in 1950. Lamb and mutton output for the three weeks under comparison amounted to 5,800,000, 6,000,000 and 9,500,000 lbs., respectively.

### BUFFALO LIVESTOCK

Receipts and disposition of livestock at Buffalo, N. Y., in April, 1951:

	Cattle	Calves	Hogs	Sheep
Receipts	15,623	11,051	8,511	14,904
Shipments	7,875	5,979	3,172	9,509
Local slaughter	7,748	5,072	5,339	5,395

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LOUISVILLE, KY.  
MONTGOMERY, ALA.  
NASHVILLE, TENN.  
OMAHA, NEBRASKA  
SIOUX CITY, IOWA  
SIOUX FALLS, S.D.

### MEAT EXPORTS-IMPORTS

The U. S. Department of Agriculture report of meat exports and imports during March is shown below:

	March 1951 Pounds	March 1950 Pounds
<b>EXPORTS (domestic)</b>		
Beef and veal—		
Fresh or frozen .....	167,828	296,225
Pickled or cured .....	241,733	680,940
Pork—		
Fresh or frozen .....	1,629,406	208,646
Hams & shoulders, cured .....	713,987	789,734
Bacon .....	2,369,954	2,485,395
Other pork, pickled or salted .....	379,222	1,631,044
Mutton and lamb .....	29,622	36,795
Sausage, including canned and sausage ingredients .....	262,962	448,270
<b>Canned meats—</b>		
Beef .....	57,691	44,160
Pork .....	383,010	466,630
Other canned meats <sup>1</sup> .....	250,364	130,744
<b>Other meats, fresh, frozen or cured—</b>		
Kidneys, livers, and other meats, n.e.s. .....	569,677	151,930
Lard, including neutral .....	85,519,384	74,018,817
Lard oil .....	96,724	76,960
Tallow, edible .....	933,066	21,929
Tallow, inedible .....	40,300,013	33,549,428
Grease stearin .....	24,000	300
Inedible animal oils, n.e.s. .....	9,617	14,813
Inedible animal greases and fats, n.e.s. .....	4,557,204	4,186,558
<b>IMPORTS—</b>		
Beef, chilled or frozen .....	3,827,541	3,342,378
Veal, chilled or frozen .....	8,426	100,626
Beef and veal, pickled or cured .....	2,350,508	107,183
Pork, fresh or chilled, and frozen .....	256,786	188,990
Hams, shoulders and bacon .....	2,596,346	1,714,701
Pork, other, pickled or salted .....	33,982	59,855
Mutton and lamb .....	288,498	7,280
Canned beef <sup>2</sup> .....	15,826,488	7,225,536
Tallow, inedible .....	820,900	241,900

<sup>1</sup>Includes many items which consist of varying amounts of meat.

<sup>2</sup>Canned beef from Mexico not included in these statistics.

### Uruguay Meat to U.K.

Since Britain has agreed to higher prices, Uruguayan meat shipments will be resumed immediately. The British ration will be increased from four to five ounces a week.

### LIVESTOCK CAR LOADINGS

A total of 8,135 cars were loaded with livestock during the week ended May 12, 1951. This was an increase of 101 cars over the same week in 1950 and a decrease of 1,038 from 1949.



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## LIVESTOCK PRICES AT LEADING MARKETS

Livestock prices at five western markets on Wednesday, May 23, were reported by the Production and Marketing Administration as follows:

HOGS: (Quotations based on hard hogs)						
	St. L. Nat'l. Yds.	Chicago	Kansas City	Omaha	St. Paul	
<b>BARROWS &amp; GILTS:</b>						
Good & Choice:						
120-140 lbs. ....	\$17.50-18.50	\$16.00-18.50	\$16.00-18.50	\$16.00-18.50	\$16.00-18.50	\$16.00-18.50
140-160 lbs. ....	18.00-20.50	18.00-20.50	18.00-20.50	18.00-20.50	18.00-20.50	18.00-20.50
160-180 lbs. ....	20.25-21.15	19.75-21.25	19.50-20.50	19.50-20.50	19.50-20.50	19.50-20.50
180-200 lbs. ....	21.00-21.25	21.00-21.60	19.75-20.50	20.25-20.75	20.25-20.75	20.25-21.10
200-220 lbs. ....	20.85-21.25	21.15-21.60	20.25-20.60	20.25-20.75	20.25-21.10	20.25-21.10
220-240 lbs. ....	20.75-21.15	21.00-21.60	20.25-20.60	20.25-20.75	20.25-21.10	20.25-21.10
240-270 lbs. ....	20.50-21.25	20.75-21.35	19.25-20.35	19.75-20.50	19.75-20.50	20.25-21.00
270-300 lbs. ....	20.25-20.50	20.25-21.15	19.00-19.75	19.00-20.00	19.50-20.50	19.50-20.50
300-330 lbs. ....	19.25-20.25	19.75-20.50	18.75-19.25	18.00-19.25	18.00-19.50	18.00-19.50
330-360 lbs. ....	18.50-19.50	19.50-20.00	18.50-19.00	18.00-19.25	18.00-19.50	18.00-19.50
Medium:						
160-220 lbs. ....	19.00-20.75	19.00-20.75	19.25-20.25	17.75-20.50	17.75-20.50	17.75-20.50
<b>SWINE:</b>						
Good & Choice:						
270-300 lbs. ....	18.75 only	19.50-20.00	17.75-18.25	18.25-18.75	17.50-19.00	17.50-19.00
300-330 lbs. ....	18.75 only	19.50-19.75	17.75-18.25	18.25-18.75	17.50-19.00	17.50-19.00
330-360 lbs. ....	18.50-18.75	19.00-19.50	17.50-18.00	17.75-18.50	17.50-19.00	17.50-19.00
360-400 lbs. ....	17.50-18.50	18.75-19.25	17.25-17.75	17.75-18.50	17.50-19.00	17.50-19.00
Good:						
400-450 lbs. ....	17.00-18.00	18.25-19.00	17.00-17.50	16.00-18.00	17.00-17.50	17.00-17.50
450-550 lbs. ....	16.50-17.50	17.50-18.50	16.50-17.25	16.00-18.00	17.00-17.50	17.00-17.50
Medium:						
250-500 lbs. ....	16.00-18.25	17.00-18.50	16.25-17.75	15.00-18.50	17.00-17.50	17.00-17.50

## SLAUGHTER CATTLE AND CALVES:

<b>STEERS:</b>						
<b>Prime:</b>						
700-900 lbs. ....	\$6.75-8.00	37.00-38.75	37.00-38.25	\$6.50-7.75	36.50-38.00	36.50-38.00
900-1100 lbs. ....	37.00-38.50	37.75-39.50	37.25-39.00	36.75-38.25	37.00-38.50	37.00-38.50
1100-1300 lbs. ....	37.25-38.50	38.00-39.75	37.75-39.00	37.00-38.50	37.50-39.00	37.50-39.00
1300-1500 lbs. ....	37.50-39.00	38.25-39.75	38.00-39.50	37.00-38.50	37.50-39.00	37.50-39.00
<b>Choice:</b>						
700-900 lbs. ....	25.00-27.00	34.75-37.75	34.50-37.25	34.25-36.75	35.00-37.00	35.00-37.00
900-1100 lbs. ....	35.50-37.25	35.25-38.00	34.50-37.75	34.25-37.00	35.50-38.50	35.50-38.50
1100-1300 lbs. ....	36.25-37.25	35.25-38.25	35.00-38.00	34.75-37.00	36.00-37.50	36.00-37.50
1300-1500 lbs. ....	36.25-37.50	35.50-38.25	35.25-38.00	34.25-37.00	36.50-37.50	36.50-37.50
<b>Good:</b>						
700-900 lbs. ....	33.00-35.00	32.25-35.25	31.75-34.50	30.75-34.25	32.00-35.50	32.00-35.50
900-1100 lbs. ....	33.50-35.50	32.50-35.25	32.00-34.50	31.75-34.25	32.50-36.00	32.50-36.00
1100-1300 lbs. ....	34.50-36.25	32.75-35.50	32.50-35.00	31.25-34.25	32.50-36.00	32.50-36.00
<b>Commercial:</b>						
all wts. ....	28.50-34.00	29.00-32.75	29.00-32.50	27.75-31.25	28.50-32.50	28.50-32.50
Utility, all wts. ....	26.50-28.50	27.00-29.00	27.00-29.00	25.50-27.75	25.50-28.50	25.50-28.50
<b>HELPERS:</b>						
<b>Prime:</b>						
600-800 lbs. ....	36.50-38.00	36.75-38.25	36.25-37.50	36.00-37.25	35.50-36.50	35.50-36.50
900-1000 lbs. ....	37.00-38.00	37.25-38.75	36.50-38.00	36.00-37.25	36.00-37.00	36.00-37.00
<b>Choice:</b>						
600-800 lbs. ....	35.00-36.50	34.50-37.25	34.00-36.50	33.75-36.00	33.50-35.50	33.50-35.50
900-1000 lbs. ....	35.25-37.00	35.25-37.25	34.25-36.50	33.75-36.00	34.00-36.00	34.00-36.00
<b>Good:</b>						
500-700 lbs. ....	33.00-35.00	32.00-35.25	31.50-34.25	31.00-33.75	31.50-33.50	31.50-33.50
700-900 lbs. ....	33.00-35.25	32.50-35.25	31.50-34.25	31.00-33.75	32.00-34.00	32.00-34.00
<b>Commercial:</b>						
all wts. ....	28.00-33.00	28.75-32.50	28.50-31.50	27.50-31.00	28.00-32.00	28.00-32.00
Utility, all wts. ....	26.00-28.00	26.75-28.75	26.50-28.50	26.00-27.50	24.00-27.50	24.00-27.50
<b>COWS (All Weights):</b>						
<b>Commercial:</b>						
27.50-29.50	28.50-31.00	27.00-29.50	27.00-29.00	28.00-30.00	28.00-30.00	28.00-30.00
25.00-27.50	24.25-28.50	24.50-27.00	22.00-27.00	23.50-27.50	23.50-27.50	23.50-27.50
Can. & cut. ....	18.00-22.00	19.50-24.50	18.00-24.50	17.50-22.00	20.00-23.50	20.00-23.50
<b>BULLS (Yrs. Excl.) All Weights:</b>						
<b>Good:</b>						
31.00-32.00	31.00-32.00	31.00-32.00	27.00-30.00	28.50-29.00	28.50-29.00	28.50-29.00
28.50-31.00	31.00-32.00	29.50-30.50	29.50-31.00	29.50-31.00	29.50-30.00	29.50-30.00
Utility						
28.50-28.50	28.25-31.00	28.25-31.00	28.50-29.50	25.50-29.50	27.50-29.00	27.50-29.00
Cutter						
24.00-26.50	26.00-28.25	23.50-26.50	23.00-25.50	22.50-27.00	22.50-27.00	22.50-27.00
<b>VEALERS (All Weights):</b>						
<b>Choice &amp; prime:</b>						
38.00-41.00	37.00-38.00	36.00-38.00	35.00-38.00	35.00-38.00	34.00-38.00	34.00-38.00
Com'l & good						
29.00-38.00	32.00-37.00	30.00-38.00	27.00-33.00	28.00-34.00	30.00-38.00	30.00-38.00
<b>CALVES (500 Lbs. Down):</b>						
<b>Choice &amp; prime:</b>						
34.00-36.00	33.00-38.00	33.00-37.00	33.00-37.00	33.00-36.00	32.00-36.00	32.00-36.00
Com'l & good						
30.00-34.00	29.00-34.00	29.00-33.00	26.00-33.00	26.00-30.00	28.00-32.00	28.00-32.00
<b>SHEEP AND LAMBS<sup>1</sup>:</b>						
<b>SPRING LAMBS:</b>						
<b>Choice &amp; prime*</b>						
35.00-36.00	36.50-37.50	35.50-37.00	36.00-37.00	36.00-37.00	35.00-35.50	35.00-35.50
33.00-35.00	35.00-36.50	35.00-35.50	35.00-35.50	35.00-36.00	32.50-34.50	32.50-34.50
<b>LAMBS (Shorn) 105 Lbs. Down:</b>						
<b>Choice &amp; prime:</b>						
32.50-34.00	33.00-34.25	31.50-34.00	32.50-34.50	32.50-33.50	32.50-33.50	32.50-33.50
30.50-33.00	31.50-33.00	30.50-31.50	30.50-33.00	30.50-32.50	30.50-32.50	30.50-32.50
<b>EWES (Shorn):</b>						
<b>Good &amp; choice:</b>						
15.00-16.50	16.50-19.00	17.00-20.25	18.00-20.50	18.00-20.50	18.00-20.50	18.00-20.50
12.00-14.50	15.50-17.50	9.00-16.50	13.00-18.00	13.00-18.00	13.00-18.00	13.00-18.00

<sup>1</sup>Quotations on woolled stock based on animals of current seasonal market weight and wool growth, those on shorn stock on animals with No. 1 and 2 pelts.

<sup>2</sup>Quotations on slaughter lambs and yearlings of good and choice grades and the medium and good grades and on ewes of good and choice grades as combined represent lots averaging within the top half of the good and the top half of the medium grades, respectively.

**MAX J. SALZMAN**  
**SAUSAGE CASING BROKER**

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STEAM-BAKED

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QUALITY

MEATS OF UNMATCHED QUALITY

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**FELIN'S**  
ORIGINAL PHILADELPHIA SCRAPPLE  
HAMS • BACON • LARD • DELICATESSEN  
PACKERS - PORK - BEEF  
John J. Felin & Co.  
INCORPORATED  
4142-60 Germantown Ave.  
PHILADELPHIA 40, PENNA.

## LIVESTOCK PRICES AT 11 CANADIAN MARKETS

Average prices per cwt. paid for specific grades of steers, calves, hogs and lambs at eleven leading markets in Canada during the week ended May 12 were reported to THE NATIONAL PROVISIONER by the Canadian Department of Agriculture as follows:

	GOOD STEERS	VEAL CALVES	HOGS*	LAMBS
STOCK YARDS	Up to 1000 lb.	Good and Choice	Gr. B <sup>1</sup>	Gd.
Toronto	\$32.50	\$37.31	\$35.10	\$41.56
Montreal	35.80	35.61	38.00	...
Winnipeg	31.13	35.50	30.76	35.50
Calgary	31.88	37.58	33.15	35.50
Edmonton	31.00	36.00	32.60	34.25
Lethbridge	31.12	32.98	...	...
Pt. Albert	29.60	34.60	30.30	...
Moose Jaw	30.25	35.00	30.00	...
Regina	30.50	34.49	30.10	...
Vancouver	29.50	38.50	...	...

\*Dominion government premiums not included.

## SLAUGHTER REPORTS

Special reports to THE NATIONAL PROVISIONER, showing the number of livestock slaughtered at 18 centers for the week ending May 19:

### CATTLE

	Week ended	Prev. Week	Cor.	Week
Chicago <sup>2</sup>	20,862	17,179	20,127	
Kansas City <sup>1</sup>	13,369	8,421	12,206	
Omaha <sup>2</sup>	21,123	16,576	19,029	
E. St. Louis	8,425	7,007	5,288	
St. Joseph	7,645	5,189	6,339	
Sioux City <sup>1</sup>	10,420	8,042	9,556	
Wichita <sup>2</sup>	2,158	1,732	2,830	
New York <sup>2</sup>				
Jersey City <sup>1</sup>	6,469	6,330	6,647	
Oklahoma City <sup>1</sup>	2,533	1,382	3,619	
Cincinnati <sup>1</sup>	3,212	1,837	3,398	
Denver <sup>1</sup>	8,081	7,764	9,132	
St. Paul <sup>1</sup>	13,649	13,230	14,240	
Milwaukee <sup>1</sup>	3,938	3,230	4,444	
Total	121,885	97,937	116,655	

## CHICAGO LIVESTOCK

Supplies of livestock at the Chicago Union Stockyards for current and comparative periods:

### RECEIPTS

	Cattle	Calves	Hogs	Sheep
May 17	4,008	301	10,733	1,157
May 18	958	176	15,972	436
May 19	761	50	4,371	434
May 20	6,745	287	10,050	1,199
May 21	7,292	304	13,274	923
May 22	9,700	300	16,500	900
May 23	3,100	300	13,000	1,300
May 24	—	—	—	—

\*Week so far ..... 26,837 1,191 52,864 4,322

Wk. ago ..... 33,851 1,674 44,435 5,684

1949 ..... 27,939 1,776 43,517 8,600

\*\*Including 416 cattle, 14,876 hogs and 1,509 sheep direct to packers.

### SHIPMENTS

	Cattle	Calves	Hogs	Sheep
May 17	1,968	—	1,077	457
May 18	206	—	1,908	227
May 19	206	—	781	—
May 20	1,087	—	41,1,006	456
May 21	2,327	39	2,014	—
May 22	1,700	—	1,100	390
May 23	—	—	—	—
May 24	1,192	97	3,582	523

### MAY RECEIPTS

	Cattle	Calves	Hogs	Sheep
May 17	111,048	—	122,538	—
Cattle	—	—	42,781	1,676
Calves	—	—	24,250	18,939
Hogs	—	—	244,140	203,903
Sheep	—	—	22,279	39,456

### MAY SHIPMENTS

	Cattle	Calves	Hogs	Sheep
May 17	1951	—	1950	—
Cattle	—	—	41,231	36,761
Calves	—	—	—	—
Hogs	—	—	—	—
Sheep	—	—	8,303	11,441

Total ..... 50,832 40,915

**CHICAGO HOG PURCHASES**  
Supplies of hogs purchased at Chicago, week ended Thursday, May 24:

Week ended May 24 May 17

Packers' purch. 42,428 34,938

Shipper's purch. 8,404 5,977

Total ..... 50,832 40,915

## CANADIAN KILL

Inspected slaughter in Canada, week ended May 12:

### CATTLE

	Wk. Ended	Same Wk.	Last Yr.
Western Canada	12,075	—	8,584
Eastern Canada	12,602	—	12,833
Total	24,677	—	21,417

### HOGS

	Western Canada	Eastern Canada
Total	37,670	31,743
Shipper's purch.	66,121	62,831

Total ..... 103,791 94,574

### SHEEP

	Western Canada	Eastern Canada
Total	813	586
Shipper's purch.	840	1,289

Total ..... 1,653 1,873

### NEW YORK RECEIPTS

Receipts of salable livestock at Jersey City and 41st st., New York market, for week ended May 18:

Cattle Calves Hogs Sheep  
Salable ..... 228 873 768 28  
Total (incl. directs) 3,512 2,224 21,373 16,157

Previous week:

Salable ..... 177 1,001 651 58  
Total (incl. directs) 3,612 3,624 23,016 22,705

\*Including hogs at 31st street.

## PACIFIC COAST LIVESTOCK

Receipts at leading Pacific Coast markets, week ending May 17:

	Cattle	Calves	Hogs	Sheep
Los Angeles	6,300	750	2,700	825
N. Portland	875	225	1,025	550
S. Francisco	675	75	2,500	3,000

We deal in  
Straight or Mixed Cars  
BEEF • VEAL  
LAMB • PORK  
AND OFFAL

• Our more than 25 years in business offers you an established outlet for distribution of your products in the Chicago area.

• Fully equipped coolers for your protection.

We Invite Your Inquiry  
EDWARD KOHN CO.  
For Tomorrow's Business

## PACKERS' PURCHASES

Purchases of livestock by packers at principal centers for the week ending Saturday, May 19, 1951, as reported to The National Provisioner:

### CHICAGO

Armour, 8,291 hogs; Swift, 449 hogs; Wilson, 1,988 hogs; Agar, 6,854 hogs; Shippers, 7,476 hogs; Others, 21,407 hogs.

Total: 20,862 cattle; 1,715 calves; 46,465 hogs; 2,217 sheep.

### KANSAS CITY

Armour .. 2,842 178 1,411 872 Cudahy .. 1,532 204 1,856 452 Swift .. 2,889 280 2,325 3,146 Wilson .. 617 310 8,228 3,737 Others .. 5,310 .. .. ..

Total .. 12,207 662 14,420 8,207

### OMAHA

Cattle and Calves Hogs Sheep

Armour .. 7,357 10,519 1,265 Cudahy .. 4,352 6,540 873 Swift .. 5,387 4,811 393 Wilson .. 3,260 4,445 501 Cornhusker .. 468 .. .. ..

Others .. 14 .. .. ..

Gr. Omaha .. 86 .. .. ..

Hoffman .. 85 .. .. ..

Rothchild .. 346 .. .. ..

Roth .. 1,000 .. .. ..

Merchants .. 61 .. .. ..

Kungan .. 1,078 .. .. ..

Midwest .. 87 .. .. ..

Omaha .. 89 .. .. ..

Union .. 283 .. .. ..

Others .. 14,770 .. .. ..

Total .. 24,293 41,088 3,032

### E. ST. LOUIS

Cattle Calves Hogs Sheep

Armour .. 2,069 1,212 7,715 491 Swift .. 2,597 2,005 7,400 773 Hunter .. 506 .. 8,642 ..

Hill .. .. 2,846 ..

Krey .. .. 2,083 ..

Laclede .. .. 1,178 ..

Selloff .. .. 827 ..

Total .. 5,235 3,217 30,601 1,264

### ST. JOSEPH

Cattle Calves Hogs Sheep

Swift .. 2,008 115 12,270 4,514 Armour .. 2,697 175 10,666 133 Others .. 4,042 207 5,170 1,064

Total .. 8,837 497 28,106 5,701

Does not include 172 cattle, 4,942 hogs and 440 sheep bought direct.

### SIOUX CITY

Cattle Calves Hogs Sheep

Armour .. 4,948 3 9,964 290 Cudahy .. 3,831 .. 6,852 715 Swift .. 6,028 .. 2,071 650 Others .. 159 .. 33 ..

Shippers .. 8,476 .. 13,523 451

Total .. 20,456 12 32,443 2,106

### WICHITA

Cattle Calves Hogs Sheep

Cudahy .. 960 86 3,493 1,658 Guggenheim .. 12 .. .. ..

Dunn .. Ostertag .. 28 .. 722 ..

Dole .. 66 .. 722 ..

Goldflower .. 15 .. .. ..

Pioneer .. 768 .. .. ..

Excel .. 1,127 .. 410 413

Others .. 1,217 .. .. ..

Total .. 2,916 86 4,625 2,071

### OKLAHOMA CITY

Cattle Calves Hogs Sheep

Armour .. 646 42 1,445 201 Wilson .. 516 51 1,419 1,257 Others .. 77 .. 880 ..

Total .. 1,239 93 3,744 1,458

Does not include 1,201 cattle, 8,357 hogs and 1,840 sheep bought direct.

### DENVER

Cattle Calves Hogs Sheep

Armour .. 1,715 67 3,157 1,570 Swift .. 1,319 2 2,406 802 Cudahy .. 753 11 2,510 418 Wilson .. 810 .. .. ..

Others .. 3,222 110 4,092 507

Total .. 7,819 190 12,165 3,297

## LOS ANGELES

	Cattle	Calves	Hogs	Sheep
Armour	293	...	319	...
Cudahy	150	...	345	...
Swift	425	14	174	...
Wilson	21	...	102	...
Acme	294	4	...	...
Atlas	188	...	...	...
Clougherty	187	...	653	...
Coast	318	...	102	...
Harman	333	...	...	...
Luer	47	...	317	...
Union	172	...	255	...
United	2,973	426	256	...
Total	5,421	444	2,621	...

Total .. 5,421 444 2,621 ..

CATTLE: Calves Hogs Sheep

Gall's .. .. .. 164

Kuhn .. .. .. 1,026

Lohrey .. .. .. 1,026

Meyer .. .. .. 44

Schlachter .. 95 87 ..

Northside .. .. ..

Others .. 1,896 1,125 10,399 197

Total .. 1,991 1,212 17,425 405

Does not include 1,408 cattle and 1,532 hogs bought direct.

FORT WORTH

Cattle Calves Hogs Sheep

Armour .. 227 276 2,138 2,780

Swift .. 514 353 1,108 5,759

Blue Bonnet .. 265 1 424 ..

City .. 72 .. .. ..

Rosenthal .. 178 23 .. 32

Total .. 1,256 653 3,065 8,571

ST. PAUL

Cattle Calves Hogs Sheep

Armour .. 4,610 2,532 9,849 138

Bartusch .. 783 .. .. ..

Cudahy .. 986 319 .. ..

Rifkin .. 1,012 16 .. ..

Superior .. 1,700 .. .. ..

Swift .. 4,558 2,277 14,360 490

Others .. 3,947 2,878 17,650 103

Total .. 17,500 8,022 41,709 737

## TOTAL PACKER PURCHASES

Cattle Calves Hogs Sheep

Week ended .. .. ..

May 19 .. .. ..

Cor. week 1950 .. .. ..

Cattle .. 130,128 103,363 125,142 ..

Hogs .. 279,257 283,211 270,531 ..

Sheep .. 39,066 34,822 97,051 ..

Total .. 5,235 3,217 30,601 1,264

VEAL: Calves Hogs Sheep

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

VEAL AND CALF CUTS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

LAMB AND MUTTON CUTS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

LAMB AND MUTTON:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

HOGS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

COUNTRY DRESSED MEATS

VEAL:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

BEEF CUTS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

PORK CUTS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

VEAL AND CALF CUTS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

LAMB AND MUTTON CUTS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

HOGS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

CALVES:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

VEAL:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

BEEF:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

PORK:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

VEAL AND CALF CUTS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

LAMB AND MUTTON CUTS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

HOGS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

CALVES:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

VEAL:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

BEEF:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

PORK:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

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Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

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Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

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Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

CALVES:

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Week previous .. .. ..

Same week year ago .. .. ..

VEAL:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

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Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

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Same week year ago .. .. ..

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Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

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Week ending May 19, 1951 .. .. ..

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Week ending May 19, 1951 .. .. ..

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Same week year ago .. .. ..

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Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

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Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

BEEF:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

PORK:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

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Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

LAMB AND MUTTON CUTS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

HOGS:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

CALVES:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

VEAL:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

BEEF:

Week ending May 19, 1951 .. .. ..

Week previous .. .. ..

Same week year ago .. .. ..

PORK:

Week ending May 19, 1951 .. .. ..

# BARLIANT'S

## WEEKLY SPECIALS!

We list below some of our current offerings for sale of machinery and equipment available for prompt shipment at prices quoted F.O.B. shipping points. Write for Our Bulletin—Issued Regularly.

### Steam Jacketed Kettles

3786—150 Gal. Stainless Steel clad	\$ 325.00
3781—100 Gal. Lee (NEW) 90% pressure, Stainless Steel, outer jacket mild steel	325.00
3787—80 Gal. Stainless Steel Clad, 2 valves, with cover	225.00
3788—60 Gal. Hubert Stainless Steel, w/cover draw off valve	200.00
3779—(2) 60 Gal. Green Stainless Steel covers, like new, each, bids requested	
3778—(2) 40 Gal. Green Stainless Steel with covers, like new, each, bids requested	
3789—(2) 40 Gal. Stainless Steel Clad, ea.	115.00

### Sausage & Smokehouse Equipment

3254—STUFFER: Anco 400 cap., late style	\$ 700.00
3375—STUFFER: Buffalo 200 cap., like new	795.00
3750—STUFFER: Buffalo, hand operated, 55 cap., 2 horns	100.00
3771—GRINDER: Sanders Model 150B, 25 HP., complete, like new	1325.00
3724—GRINDER: Buffalo 66BG, 25 HP., safety feeding tray, like new	1400.00
3777—GRINDER: Kleen Kut, 5 HP., very good condition	325.00
2957—SILENT CUTTER: Buffalo 243A, less motor	575.00
3740—SILENT CUTTER: Buffalo 227, 3 HP., motor	275.00
3553—MIXER: Buffalo 24-A, 10 HP.	800.00
3416—MIXER: Buffalo 23 motor driven, less motor	750.00
2905—MIXER: Mechanical 7002, 5 HP., reconditioned	650.00
3761—TOWNSSEND SKINNER: 227, 1 HP., motor, approx. 1 yr. old	725.00
3753—SMOKEHOUSE: Koch, Elec., 40% lg. x 37" wide, 8'5" high, new	425.00
3579—SMOKEHOUSE: Griffith, gas fired, portable, like new	365.00
3773—BAKE OVEN: McDonald Revolving, 96 loaf cap., excellent cond.	550.00
3771—OVEN: Blodgett, 32x38x60, on legs, overall height 58"	150.00
9928—HAM MOLD WASHER: Adelman.	250.00
3760—BACON & HAM TREES: (50) NEW each	12.00

### Lard, Rendering & Miscellaneous

3774—COOKER: Boss, 5x9, silent chain drive, 15 HP., cast heads, only used few times, like new	\$3450.00
3631—COOKER: French Oil, 4x9, 15 HP.	1150.00
3666—COOKER: Mechanical, 4x9, 5 HP.	950.00
3216—HYDRAULIC PRESSES: (2) 300 ton, French Oil	ea. 2000.00
3041—HYDRAULIC PRESS: Anco, 150 ton w/hydraulic steam pump	1100.00
3776—FILTER PRESS: Albright-Nell 2221, 24" x 24", 40 plates 1/4" recessed, like new	1100.00
3181—HARDIE WASHER: Albright-Nell, 10 HP., motor with starter	1675.00
3424—LARD KETTLE: Koch, gas fired with burner, 75 gal. cap.	295.00
3634—BAND SAWS: (2) Delti (NEW) in orig. crates 1 1/2 HP., ea.	495.00
3385—FLAKICER: York DER 10, 1 ton cap.	1000.00
3675—AMMONIA COMPRESSOR: Frick 5x8, like new, 75 HP.	2800.00
3775—CRANE, CANTON FLOOR, portable, 5000# lifting capacity, little used, guaranteed	325.00
3791—STEEL DRUMS: (100) 50 gallon, heavy duty seamless galv., with screw lock covers	ea. 10.00
3583—BACON CURING BOXES: (50) 6002, galv., Anco, excellent cond., reconditioned covers, ea.	25.00

### DISPLAY ROOMS and OFFICES

1401 W. Pershing Rd. (39th St.)  
U. S. Yards, Chicago 9, Ill.  
Cliffside 4-0900

**BARLIANT & CO.**

- New, Used & Rebuilt Equipment
- Liquidators and Appraisers

## CLASSIFIED ADVERTISING

Unless Specifically Instructed Otherwise, All Classified Advertisements Will Be Inserted Over a Blind Box Number.

Undisplayed: set solid. Minimum 20 words \$4.00; additional words 20c each. "Position wanted," special rate: minimum 20 words \$3.00; additional words 15c each. Count ad-

CLASSIFIED ADVERTISING PAYABLE IN ADVANCE PLEASE REMIT WITH ORDER.

### PLANTS FOR SALE

#### JOBBING BUSINESS WHOLESALE SERVICE

For Sale: Located in the coal region in Pennsylvania on the brink of the Pocono Mountain hotel and resort area. Now operating four electrically refrigerated peddle trucks, servicing seven counties and specializing in fabricated beef, pork and provisions. Extra business during summer season. Last year's cash receipts over \$1 million dollars. Equipment necessary to continue included. Selling to settle estate. FS-204. THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

#### FOR SALE or LEASE

New livestock and poultry slaughter—frozen foods processing plant. Brick structure operated since April, 1947. Includes slaughter floor, holding pens, coolers (1350 sq. ft.), sharp freeze (150 sq. ft.), zero bulk storage (576 sq. ft.), curing, smoking and other usual facilities of cold storage locker plant. No zoning—outside city limits. For further information inquire.

1022 Columbus Street Ottawa, Illinois  
Phones: Ottawa 371 or 1878

#### SMALL PACKING PLANT

FOR SALE: 100x50 ft. building of brick and concrete blocks. 3 beef coolers 25x35 ft. each. Small sausage kitchen. This plant is in operation. Have reasonable beef quota. Will sell plant reasonable. FS-206. THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

LOCKER PLANT—WICHITA, KANSAS  
1200 lockers, Frigidaire freezing equipment, new brick building, prosperous suburban and farm area, fastest growing town in the nation, complete slaughtering equipment, trained organization. This is a money maker, operator can take out \$20,000 per year. Total price \$100,000.00 which includes \$70,000.00 real estate. \$40,000.00 cash required.

Write, DALE KIDWELL  
305 Beacon Building Wichita, Kansas

FOR SALE: Small sausage plant located in New Jersey, now manufacturing from 8-10,000 pounds weekly. Steady business throughout. Living quarters on premises. Price \$45,000. Reply to FS-207. THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

FOR SALE: Completely equipped HOTEL SUPPLY business, operated by son, who has been recalled to the Navy. Has slaughter quota. Able to help supply new owner.

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#### • SAUSAGE MACHINERY

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Two 5,000 gallon wet cookers, dryer, compressor, boiler, elevator, etc. at fraction of replacement cost. Sale forced by city's objection to operation of plant because of nearness to city. For quick sale, \$3,700.00 ACT QUICKLY. Contact

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Fully equipped, modern daylight meat processing plant. Ample smokehouse and cooler facilities 6,000 square feet on one floor. Reasonable rent.

FR-205. THE NATIONAL PROVISIONER  
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**CANADIAN PACKINGHOUSE**, seeking active or inactive partner in well equipped established business, producing all pork products, making sausage and all kitchen products, own rendering department, handling own kill floors, beef, calves, sheep and lambs, hogs. Present sales exceed \$4 or 5 million dollars annually, also exporting to the U.S.A. This plant operates under Dominion government inspection. Will consider outright sale or lease to responsible party. For further particulars write to box FS-208. THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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#### MANAGER—CONTROLLER

Experienced in all office procedure and systems, processing and production, fully familiar with all government regulations. Capable producer who can show profitable results. W-215, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**SALESMAN** with jobber—chain store—export contacts, seeks connection with packer who is seeking outlets in the San Francisco area. References exchanged. Commission or brokerage basis. Full line or specialties, canned goods, lard. W-214, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**SUPERINTENDENT:** Or assistant, to president or manager. Practical experience in all departments. Executive ability, age 35, good operator, finest references. Western or southwestern states only. W-209, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**B. S. CHEMICAL ENGINEER** with experience in supervision and control of all canning operations in a large plant, desires position. W-210, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**BUTCHER:** Beef, veal and lamb departments. 20 years' experience in large and small plants. Capable of running plant. Will go anywhere. W-193, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**RENDERING SUPERVISOR:** Wet or dry, knows all phases of operations. W-211, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

### HELP WANTED

#### WE NEED AGGRESSIVE EXPERIENCED SALESMEN

To call on jobbers, industrial plants and institutions with top-quality, competitively-priced line of industrial utility aprons and new type plastic work mittens. Full or part time; sideline. Commission.

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#### PLANT SUPERINTENDENT

Wanted for medium sized packing plant. Must be experienced in all pork and beef slaughtering and cutting operations and all other processing departments—edible and inedible rendering. Please give full particulars regarding your background.

W-212, THE NATIONAL PROVISIONER  
15 West Huron St. Chicago 10, Ill.

**ASSISTANT TO BEEF KILLING FOREMAN** wanted. Experienced supervisor or all around butcher to assist foreman. Average 1500 cattle weekly. State age and experience. W-170, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

### HELP WANTED

#### INDUSTRIAL ENGINEER

West coast packer has opening for an industrial engineer who is thoroughly qualified and familiar with installation and maintenance of job standards and inspection. State experience in detail, age, marital status, previous employer last 15 years, references and salary expected in first reply. All information supplied will be kept strictly confidential. Also enclose recent photo. W-195, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

#### SALESMAN WANTED

Established eastern manufacturer seeks experienced seasoning, spice and curing compound salesman. Drawing account against commission or liberal salary plus commissions. Mention age, experience and background in reply. Good opportunity for right man. All replies confidential.

W-196, THE NATIONAL PROVISIONER  
11 East 44th St. New York 17, N. Y.

#### ENGINEER 2ND GRADE LICENSE

300 ton direct expansion ammonia, and 60 ton Freon, 400 H.P. boilers, oil fired. All company benefits. Plant located in Baltimore, Md. Must prove five years experience in meat packing industry in first letter.

W-197, THE NATIONAL PROVISIONER  
15 W. Huron St. Chicago 10, Ill.

#### ADVERTISING MAN

A meat packer located in the east is interested in an experienced advertising man to take charge of their advertising department. Must have good background of experience in meat packing business. Please state age and with whom now connected—first reply—will be kept strictly confidential. W-168, THE NATIONAL PROVISIONER, 11 East 44th St., New York 17, N. Y.

**WORKING SAUSAGE MAKER:** Small packer southern Idaho wants man who can produce results. W-201, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**ARCHITECTURAL DRAFTSMAN:** Familiar with packinghouse work. Good salary and steady employment in Chicago. State experience. W-189, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**WANTED:** Experienced operator to oversee Laabs rendering coolers. State age and experience. Schwartzman Packing Co., P.O. Box 1358, Albuquerque, New Mexico.

**SAUSAGE DEPARTMENT FOREMAN**  
Non-working, non-union. Must be expert sausage maker and be able to handle help. 35 to 40 employees, independent packing plant employing 200 people. Union shop. State age and previous employees in past 15 years.

W-181, THE NATIONAL PROVISIONER  
15 West Huron St. Chicago 10, Ill.

### EQUIPMENT WANTED

**WANTED TO BUY:** Complete plant of used rendering equipment to be dismantled, or used equipment wanted. Sioux City Packing Company, Mr. Harold Romanoff, 441 West 15th St., New York City. Telephone Oregon 5-8600.

**WANTED:** ANDERSON Duo Expeller, 500 ton curb press, 5x12 cooker, and 3x6 lard roll. EW-21, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

**COMPLETE** good used inedible dry rendering equipment for small plant. Writin L & T PROVISION CO., ELLISTON, VIRGINIA.

### PLANT WANTED

**WANTED TO BUY OR LEASE:** Medium sized beef packing plant, government inspected. Prefer Omaha, Sioux City or St. Paul area. State full particulars. PW-172, THE NATIONAL PROVISIONER, 15 West Huron St., Chicago 10, Ill.

**WANTED:** To buy or lease—small sized rendering plant now in operation, preferably in the midwest. PW-202, THE NATIONAL PROVISIONER, 15 W. Huron St., Chicago 10, Ill.

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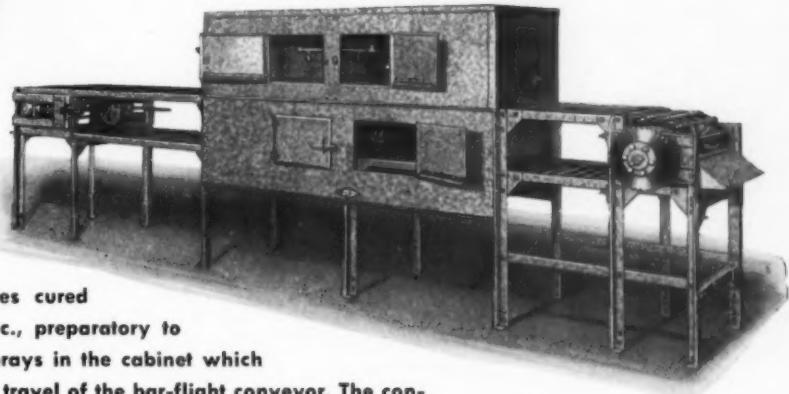
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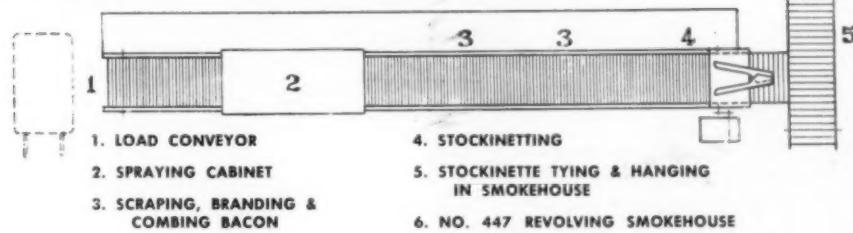
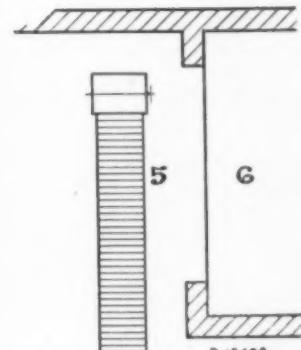


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